

Wilton[®]



HOMESTUDY COURSE

WELCOME TO THE WILTON® CANDY MAKER HOME STUDY COURSE

*Learn to make and mold
delicious candies in just
5 easy lessons!*

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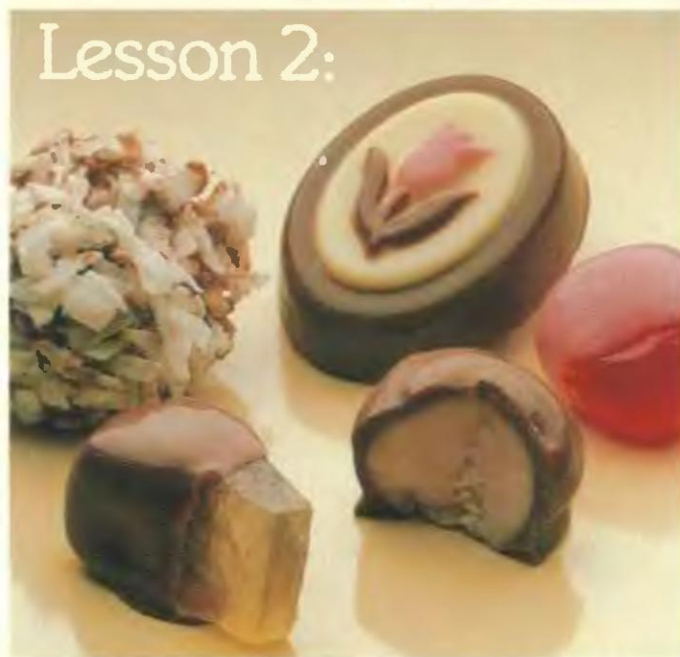
Lesson 1:



Candy Making with Wilton Candy Melts™

Melt and mold tasty treats! Begin your candy making adventure with delightful candies in a creative assortment of shapes, flavors and colors. Add crunchy nuts and sweet raisins and you can make candy clusters. They're extra quick and easy! Then combine fresh pecans, creamy caramel and chocolaty coating to create the ever-popular caramel turtle. All this (and more) awaits you in Lesson One!

Lesson 2:

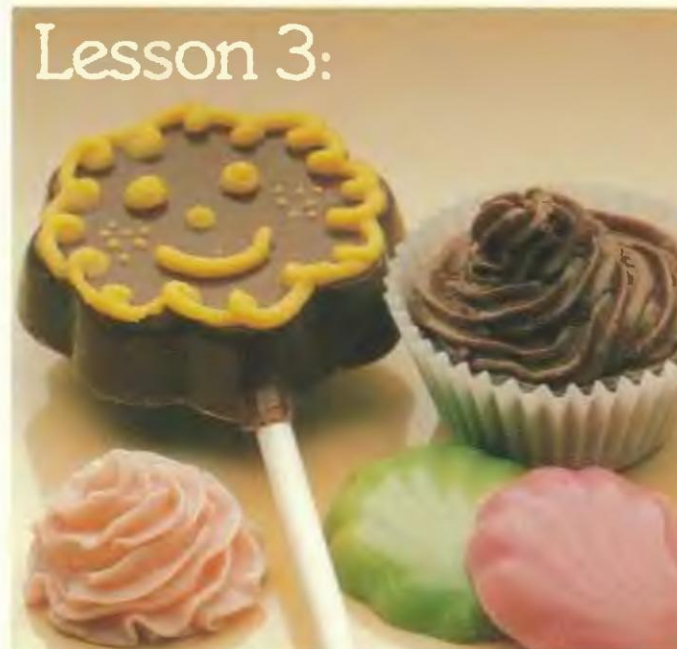


More Candy Making with Wilton Candy Melts™ and Center Mixes

Shape and dip creamy candies! You won't believe how easy it is to make homemade creme center candies with Wilton Creme Center Mixes. Velvety vanilla, cheery pink peppermint and tasty

peanut butter are just 3 of the flavors you'll make in Lesson 2. Covered cherries, with their sweet, juicy liquid surrounding their tart fruit center, are extra-tantalizing when made with your own fresh ingredients.

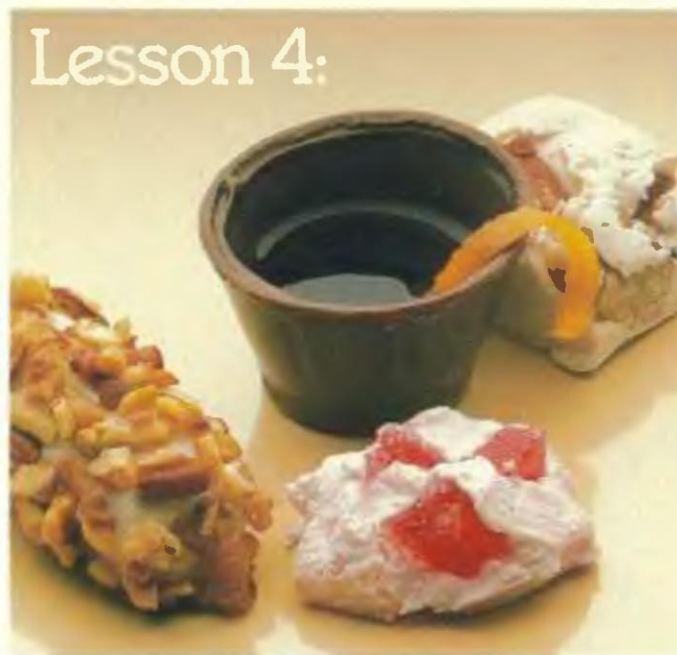
Lesson 3:



Decorating with Candy Melts™ and Making Truffles

Create pretty trims and tempting candy confections! Learn to turn plain candies into eye-catching sweets. A few simple decorating techniques and your imagination are all it takes. But for real magic, truffles are the candy to make. This mouth-watering blend of fresh whipping cream and Candy Melts is simple to make yet unusually appetizing. You'll also make ice cream candies . . . you won't want to miss these refreshing treats!

Lesson 4:

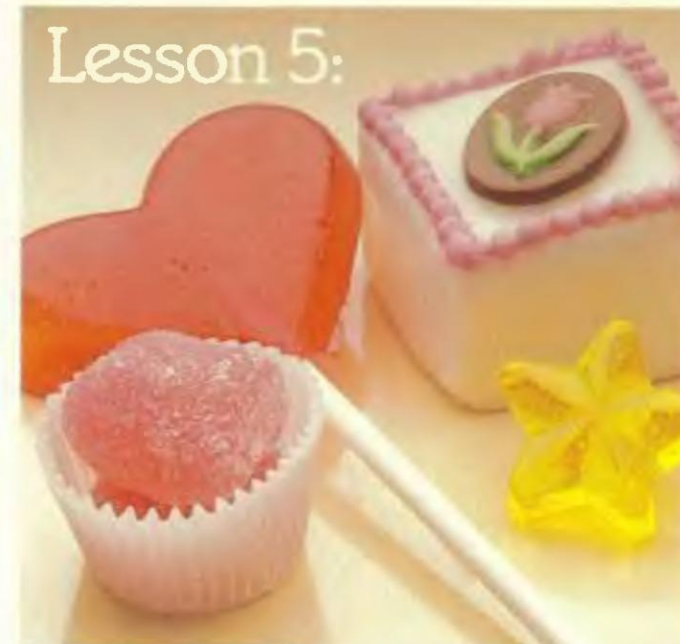


Specialty Candies

Mix and fix the most delectable recipes! For a sophisticated dessert, imagine

your favorite liqueur or brandy served in delicious candy cups. Or would you prefer a tray of assorted candies including heavenly light divinities and devilishly chewy nougats? To complete this picture, decorate your serving tray with a lifelike candy rose. You'll be able to turn this dream into reality after you've finished Lesson 4.

Lesson 5:



Traditional Candies

Make a trio of sensational sweets! To please the young-at-heart, mix a batch of chewy jellied candies or shimmering hard candies. For more adult fare, try a wafer-thin after-dinner mint or a tray of petits fours with piped candy decorations. We'll show you how in Lesson 5.

Your final candy making lesson also includes an expanded idea section with special holiday projects, gift-giving ideas and recipes plus instructions on how to receive your Wilton Candy Maker diploma. Congratulations!

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Dear Student,

Have you ever heard the saying "It's easy once you know how"? Well, when it comes to candy making the Wilton Way, that sure is true!

Just take a look at the luscious candies shown below. Very fancy, right? Well, after you've completed the five easy lessons in this Wilton Method Home Study Course, you'll be able to create all of these professional-looking candies and many more! Each lesson includes the candy making products you need plus the step-by-step instructions, detailed illustrations and thorough

explanations that make learning easy. And, you'll be amazed at how much fun you'll have along the way!

Candy making at home can be a fun and rewarding experience for the entire family. You'll be introduced to many new candies, gift-giving ideas and holiday serving suggestions in each lesson. Soon you'll be turning out beautiful, mouth-watering, taste-tempting treats to please your family and friends. You won't want to miss even one appetizing candy in the entire course.

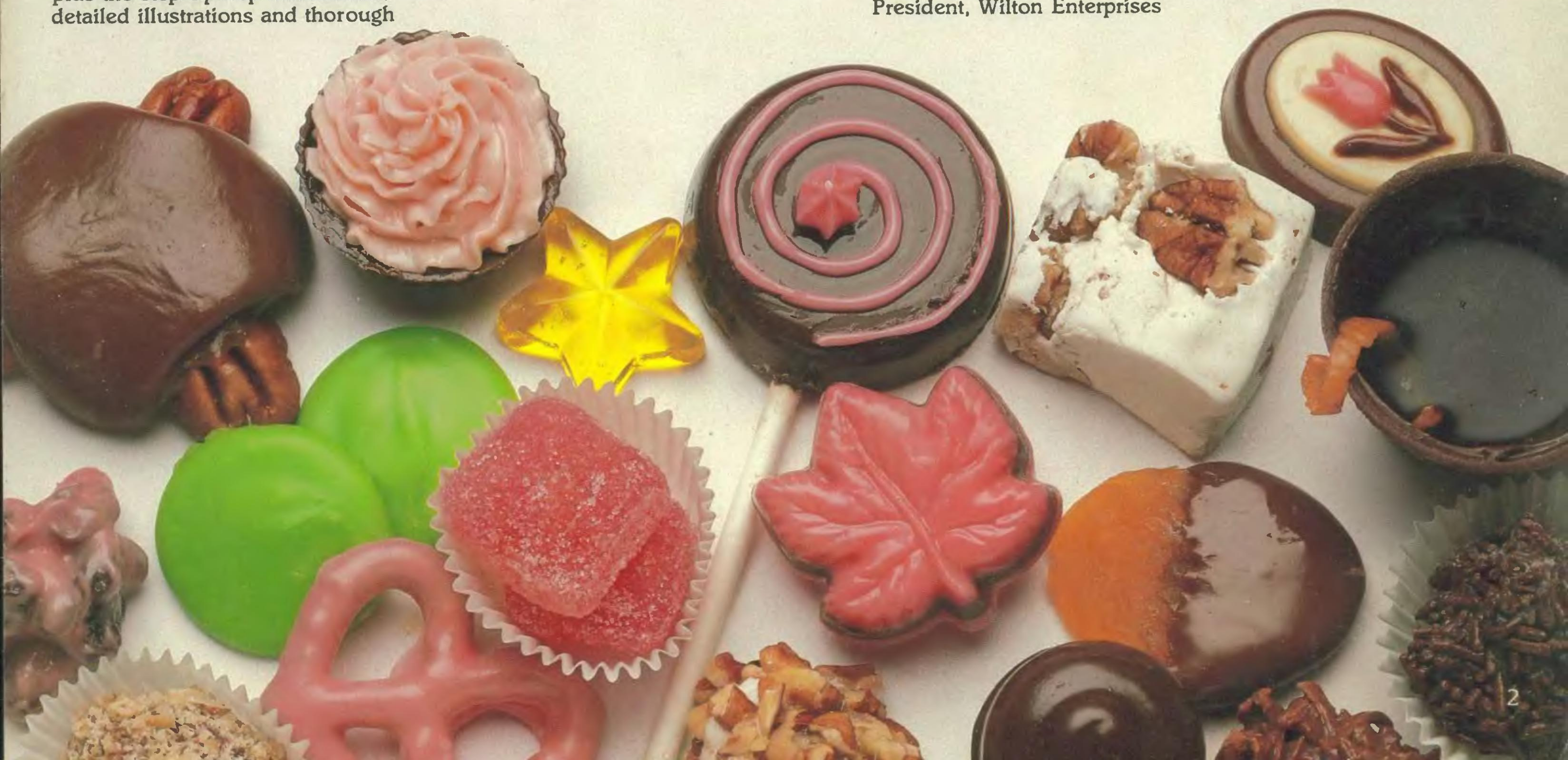
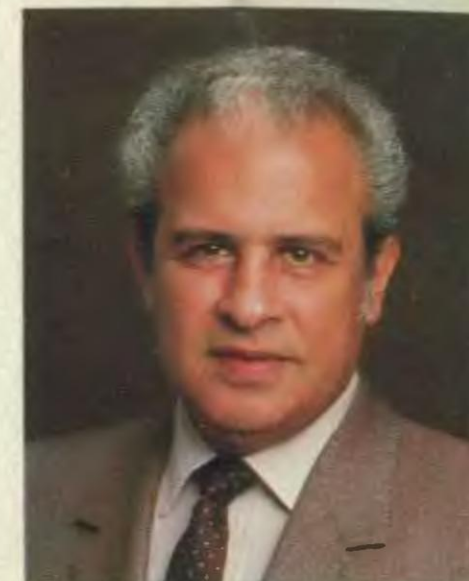
Why not get started on Lesson 1 right away! Find out for yourself just how easy, rewarding and enjoyable candy making can be. Before you know it you'll be creating elaborate candies just like a professional.

Here's to the successful completion of your Wilton Candy Maker Home Study Course!

Sincerely,

Vince Naccarato

Vince Naccarato
President, Wilton Enterprises



HOW TO USE YOUR WILTON CANDY MAKERTM HOME STUDY COURSE

Before you get started on Lesson 1, here are some important guidelines that apply to all five lessons in your Home Study Course. Keep this page handy and reread it before you begin each new lesson.

1 Read each lesson through before you begin.

Each lesson is packed with information and helpful hints. It helps to be familiar with the material before you actually begin making the candies for that lesson.

Your work will go more smoothly and you'll learn and retain the material longer this way.

2 Work at your own pace.

This is one of the biggest advantages of home study courses. You pick a convenient time for your "class" and you set the pace to suit your abilities. Each lesson in this candy making course is divided into 3 or more parts. It is best to cover all sections in one day. However, you can take rest breaks between sections, to give the information time to "sink in" and to provide time for any necessary clean-ups. Each lesson takes 3 or more hours to complete so be sure to allow an adequate amount of uninterrupted time.

3 Assemble all of your tools & ingredients before you begin.

Each lesson includes a checklist of the things you need to make the candies in that lesson. Make sure all of your tools are clean and handy so you won't have to stop to wash or to search for them later. Your Home Study Course includes most of the ingredients you will need. However, you will have to supply a few additional ingredients (nuts and raisins for Lesson 1, for example), so be sure you have a sufficient supply on hand.

4 Work in an orderly fashion.

Some work can be done better and quicker if you follow the exact sequence stated in the lesson plan. For instance, in Lesson 1 we suggest you melt a sufficient amount of Candy MeltsTM at the very beginning of Part 1 to complete all 3 projects. This eliminates clean-ups in between projects and wastes less coating. Also, since most candies will take 20 to 30 minutes to completely harden, we suggest you go on to the next project in your lesson as soon as you have started chilling the previous project. Use a kitchen timer to remind you to check candies in refrigerator or freezer.

5 Make only the quantities specified in each lesson.

We have included enough candy coating and supplies with each lesson to complete all of the projects for that lesson.

However, if you make extra candies you will run out of ingredients before all of your projects are completed. Each lesson includes an order form and supplemental list of candy making products. If you want to make extra candies, or experiment on your own between lessons, be sure to order additional candy ingredients first. (Your merchandise will be shipped within 10 working days after we receive your order; allow transit time for delivery.)

SPECIAL NOTE ON CLEAR PLASTIC MOLDS

Each lesson comes complete with the necessary clear plastic molds. These are specially designed for candy making and must be handled with some care. Wash and thoroughly dry each mold before you use it the first time. To clean, wash your molds in warm (never hot) water and dry carefully with a soft cloth. Do not boil or place molds in the dishwasher. Do not use soap or detergent since they can cause the molds to dry out and crack. Store your molds flat (either vertically or horizontally) and away from heat. Place a soft tissue or paper towel between your molds to prevent scratches. (The smooth finish of the molds gives your finished candies their shiny surface; scratches on the mold will dull your candies. If your molds become dull or scratched, you can partially restore the smooth surface by buffing the cavities with a cotton ball or facial tissue.)

LESSON 1:

CANDY MAKING WITH WILTON CANDY MELTS™

Welcome to the sweet life! Making candy is a truly creative project you'll enjoy doing and everyone will enjoy sampling. We know you're anxious to get started on your first candy making lesson, but remember to read through to the end of the lesson first! Then check your cupboards for any supplies you might need and get all of your tools ready.



Here's what we'll learn in Lesson 1...

In Lesson 1 we really have a lot to accomplish! First we'll learn about Candy Melts — 4 ways to melt them and different methods for filling candy molds. Then we'll mold a variety of solid candies in many different shapes and sizes, including lollipops. In Part 2, we'll learn how to flavor and color Candy Melts, create layered shaped candies and make some beautifully marbled candies, too. Molded chopped nut candies, rich turtles and tasty dropped clusters round out the menu in Part 3. All together you'll turn out over 3 pounds of your very own homemade candy!



Now, let's get started!

LESSON 1, INTRODUCTION

H

ERE'S WHAT WE'VE SENT

These quality Wilton candy making supplies are included in your first shipment. You might find it convenient to store all of your candy supplies in one covered box so they'll be easy to find throughout your Home Study Course. Store at room temperature (60° to 70°F).



1. Notebook Easel & Lesson Pages.

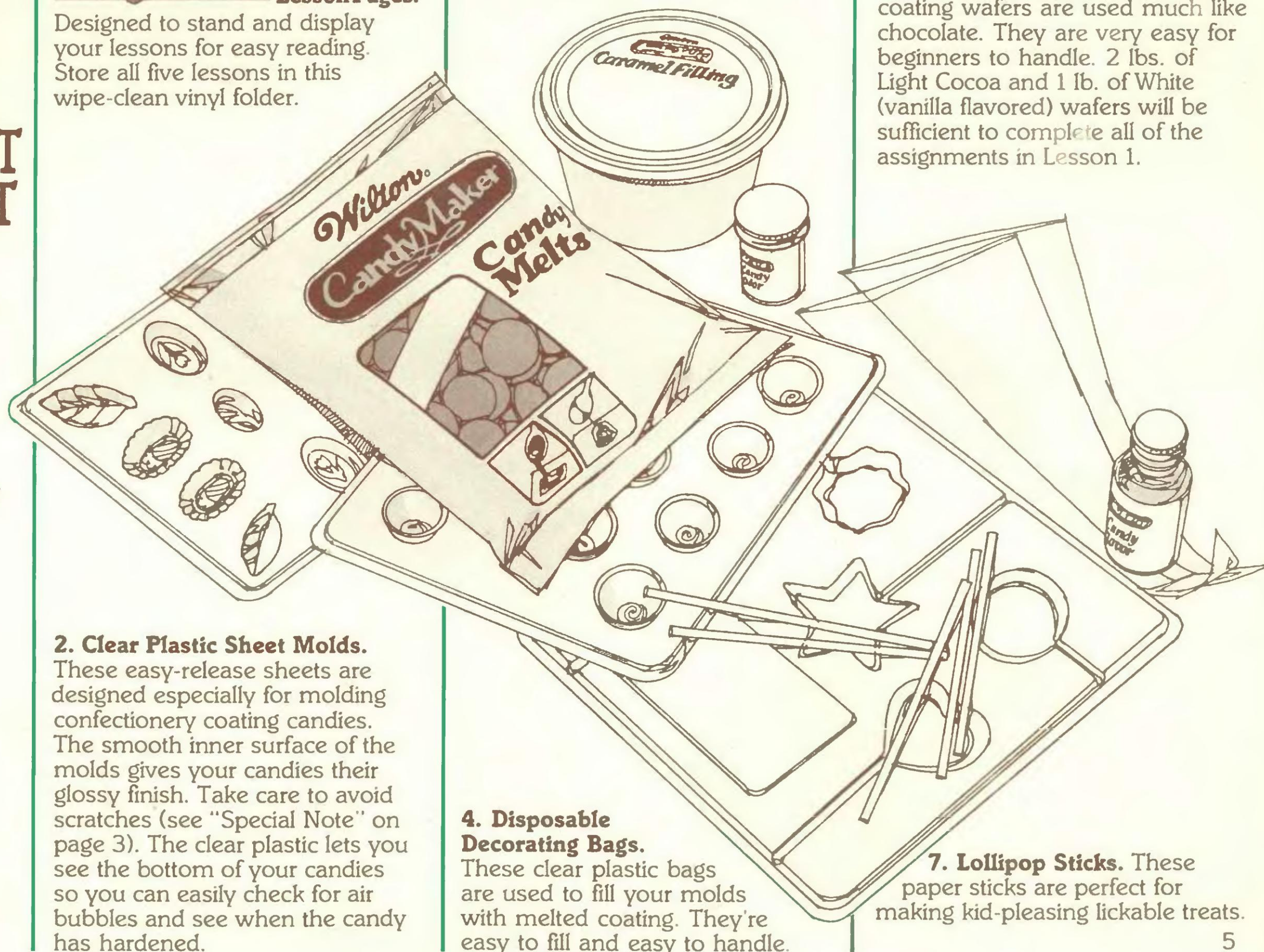
Designed to stand and display your lessons for easy reading. Store all five lessons in this wipe-clean vinyl folder.

3. Colors & Flavors. One $\frac{3}{4}$ oz. bottle of Pink Candy Color and one 1 oz. bottle of Peppermint Candy Flavor are included in Lesson 1. We've sent full-sized bottles because these special oil-based products will be used several times during your five-lesson Home Study Course.

5. Caramel Filling. A 16 oz. tub of delicious ready-to-use caramel filling is included. You will only need half for Lesson 1. Save the other half for Lesson 2. (Beware of snack thieves!)

6. Wilton Candy Melts.

These fast-melting confectionery coating wafers are used much like chocolate. They are very easy for beginners to handle. 2 lbs. of Light Cocoa and 1 lb. of White (vanilla flavored) wafers will be sufficient to complete all of the assignments in Lesson 1.



2. Clear Plastic Sheet Molds.

These easy-release sheets are designed especially for molding confectionery coating candies. The smooth inner surface of the molds gives your candies their glossy finish. Take care to avoid scratches (see "Special Note" on page 3). The clear plastic lets you see the bottom of your candies so you can easily check for air bubbles and see when the candy has hardened.

4. Disposable Decorating Bags.

These clear plastic bags are used to fill your molds with melted coating. They're easy to fill and easy to handle.

7. Lollipop Sticks. These paper sticks are perfect for making kid-pleasing lickable treats.

LESSON 1, INTRODUCTION

H ERE'S WHAT YOU'LL NEED

Making candy doesn't require a lot of expensive equipment. You've probably got most everything you'll need in your kitchen already. Run through this list to make sure.

From Your Kitchen:

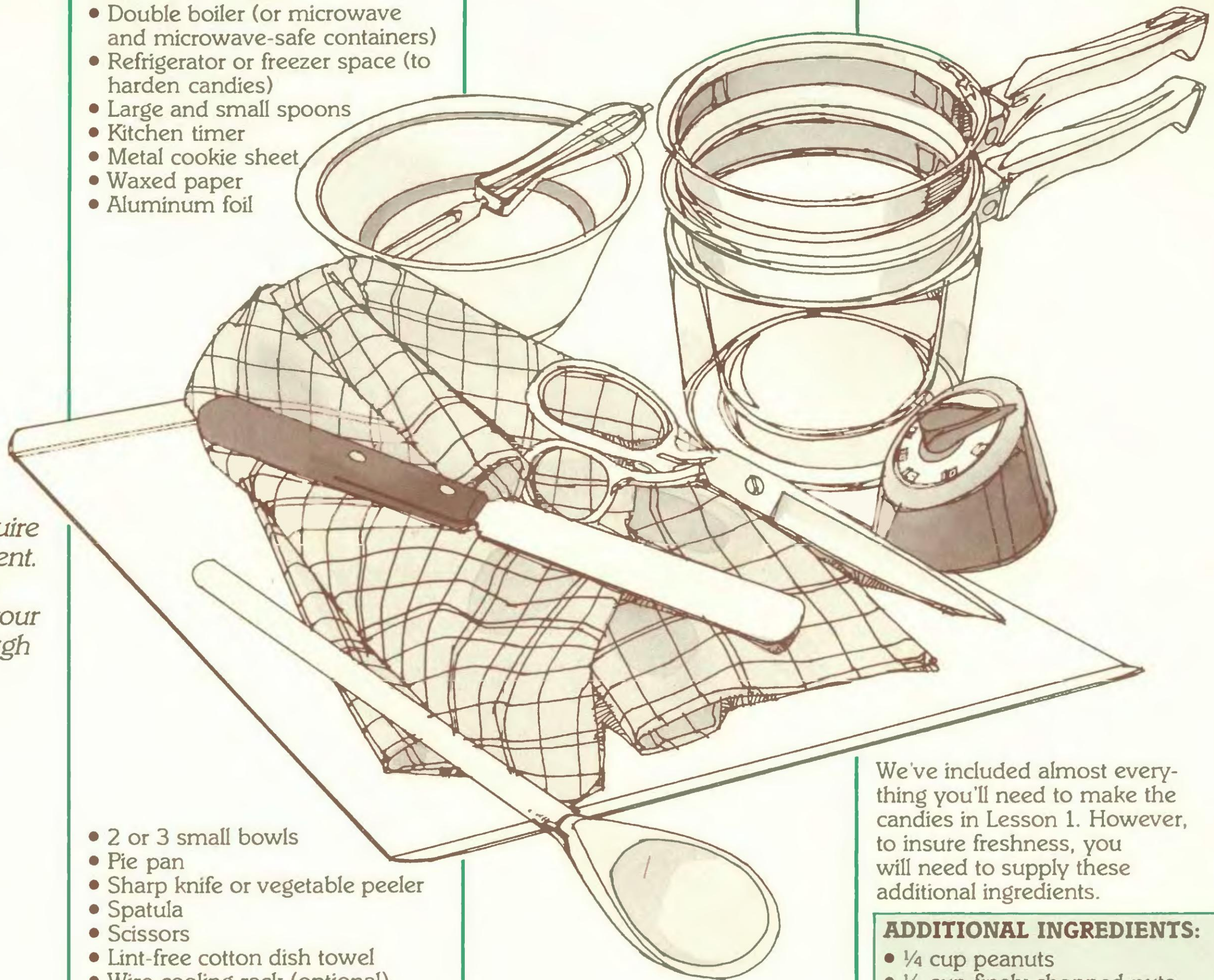
- Double boiler (or microwave and microwave-safe containers)
- Refrigerator or freezer space (to harden candies)
- Large and small spoons
- Kitchen timer
- Metal cookie sheet
- Waxed paper
- Aluminum foil

- 2 or 3 small bowls
- Pie pan
- Sharp knife or vegetable peeler
- Spatula
- Scissors
- Lint-free cotton dish towel
- Wire cooling rack (optional)
- Warming tray (optional).

We've included almost everything you'll need to make the candies in Lesson 1. However, to insure freshness, you will need to supply these additional ingredients.

ADDITIONAL INGREDIENTS:

- ¼ cup peanuts
- ¼ cup finely chopped nuts, unsalted (pecans, walnuts, peanuts, etc.)
- 2 cups unsalted pecan halves
- ¾ cup raisins or unsalted nuts.



LESSON 1, PART 1

BASIC MOLDING TECHNIQUES

CANDY MELTS™

THE KEY TO EASY CANDY MAKING!



Wilton Candy Melts, also known as summer or confectionery coatings, are easy-to-use candy wafers with a smooth texture and rich taste. In keeping with the Wilton reputation for quality and excellence, Candy Melts contain only the highest quality ingredients available. They are a creamy combination of sugar, milk solids, flavoring, food colors, vegetable fats and oils. Light and Dark Cocoa Flavored Candy Melts also contain cocoa powder; they taste like milk and semi-sweet chocolate. Colored

Candy Melts have a vanilla flavor; Wilton offers Tan, Green, Yellow, Pink and White wafers for your candy making convenience.

Candy Melts wafers are ideal for beginning candy makers because they are easy to melt and fun to use. They are well-suited to year-round use because they have a higher melting

temperature than chocolate. And, Candy Melts do not require the complicated tempering process of chocolate. Candy Melts are just about fool-proof!

Wilton Candy Melts should be stored in a cool, dry place (60° - 70°F). Room temperature is usually sufficient. Do not store Candy Melts wafers in the refrigerator or freezer. Humidity and moisture cause them to break down and prevent them from reaching the proper consistency for candy making. An airtight bag or container is recommended since all candy tends to pick up foreign odors easily.

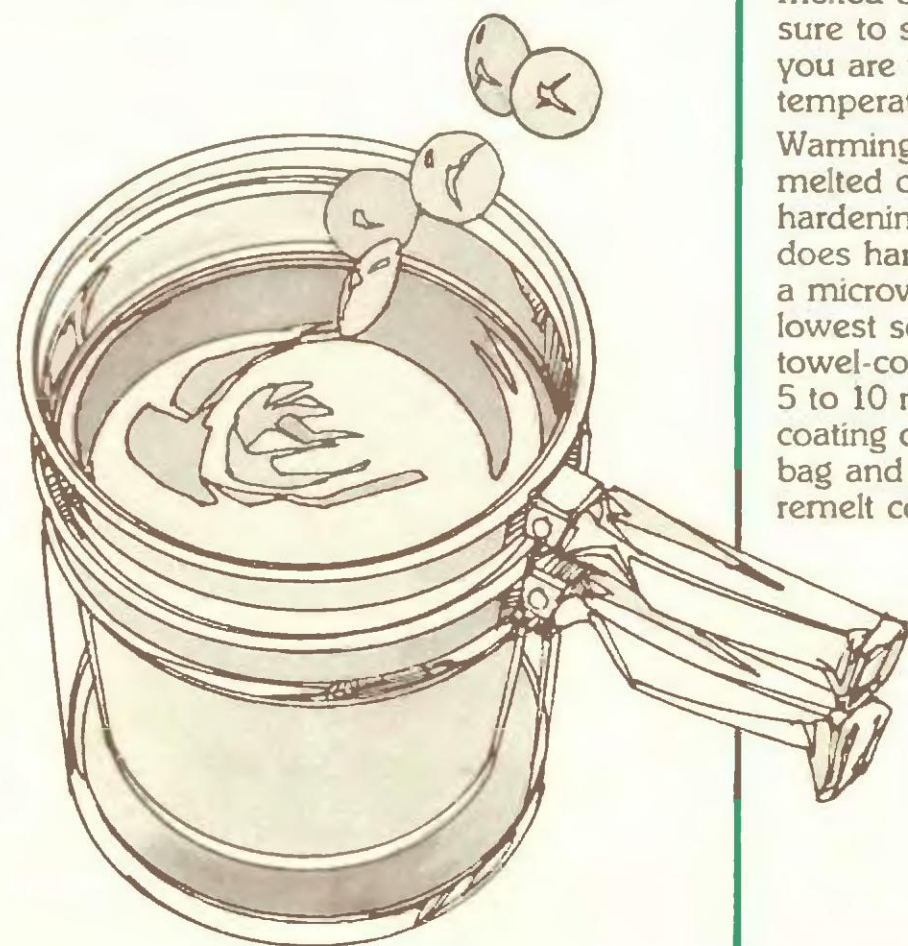


Temperature variations during shipment may cause Candy Melts to melt within the bag. In most cases this does not affect their quality and will not affect your candy making results. Melt and mold as usual.

LESSON 1, PART 1

MELTING WILTON CANDY MELTS™

Before you begin, make sure all of your utensils are clean and dry. Now, here are four basic melting methods.



Double Boiler Method

(We recommend this one!)

1. Add water to the bottom pan of a double boiler. (Water level should not touch top pan when assembled later.) Bring water to a simmer and remove pan from heat.
2. Place Candy Melts in top pan and set in position on bottom pan.
3. Stir Candy Melts constantly with a spoon until smooth and completely melted. Separate double boiler and dry outside of top pan. That's all there is to it!

NOTE: Coating in the top pan will normally remain melted for 15 minutes or more after the double boiler has been separated. If coating begins to harden in the pan, reheat until melted using the double boiler method.

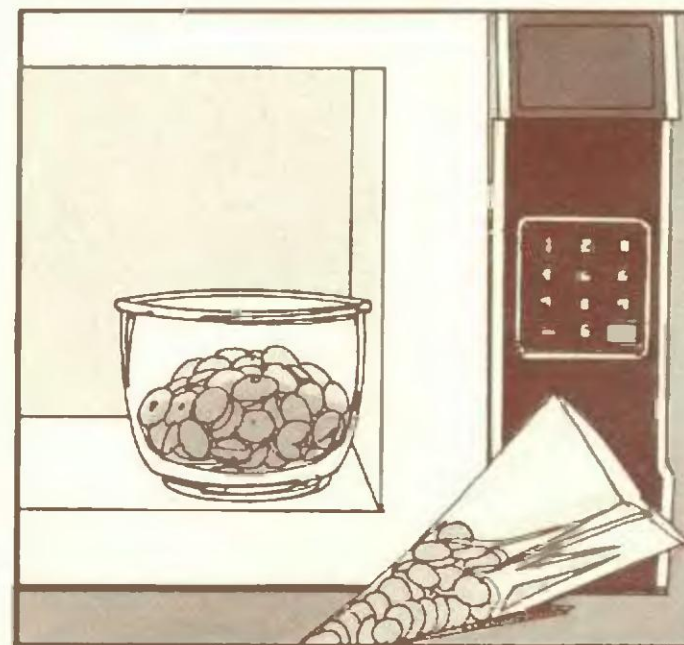
You might find it convenient to place your container of melted coating on a towel-covered warming tray to keep coating melted over a longer period of time. Be sure to stir coating occasionally while you are working to maintain an even temperature and to prevent streaking.

Warming tray can also be used to keep melted coating in your decorating bag from hardening while you are working. If coating does harden in the bag and you don't have a microwave, heat oven to "warm" or lowest setting; turn off oven. Place bag on towel-covered cookie sheet; set in oven for 5 to 10 minutes to remelt coating. Or, let coating completely harden in bag, open bag and break coating into pieces. Later, remelt coating using your usual method.

Microwave Methods

I. In a Bowl or Glass Cup.

1. Place Candy Melts in a bowl, glass measuring cup or other microwave-safe container.
2. Using defrost setting (or half power), microwave for 1 minute, then stir thoroughly.



3. Microwave for an additional minute and stir again.
4. Continue microwaving for 30 seconds at a time, stirring after each interval, until coating is smooth and completely melted.

NOTE: The microwaving times given above are appropriate for melting 1 lb. of Candy Melts. When melting different amounts of coating, adjust times accordingly.

II. In a Disposable Plastic Bag.

1. Fill uncut disposable decorating bag half full with Candy Melts wafers. Close end slightly.
2. Using defrost setting (or half power), microwave for 30 seconds. Knead bag to rearrange wafers and microwave for another 30 seconds. Repeat until coating is smooth and completely melted.

3. Remove. Cut tip of bag and squeeze melted coating into candy molds. It's super easy and there's no container to clean!

NOTE: If coating cools and hardens in the bag while you are filling your molds, simply return the bag to microwave for 30 seconds at a time to restore coating to proper molding consistency.

Electric Skillet Method

(Perfect for melting small amounts or several different colors and flavors at the same time!)

1. Place Candy Melts wafers in individual wide mouth glass jars, using one jar for each color or flavor.
2. Set jars in an electric skillet that's three-quarters full of water.
3. Heat water to a low simmer while you stir the Candy Melts. Use one spoon per container to avoid mixing colors or flavors.
4. When coating is completely melted and smooth, remove jars from skillet, wipe water off the jars and you're ready to make candy!



LESSON 1, PART 1

IMPORTANT THINGS TO KNOW ABOUT CANDY MELTS™

Keep this page handy. We've included basic facts, helpful hints and problems/solutions in one convenient section for reference throughout your Home Study Course.

You Can Re-Use Leftover Melted Coating. Simply pour leftover melted coating onto aluminum foil and let it cool and harden. Remove it from foil and break into pieces about the size of fresh wafers. Place coating in a glass jar or airtight container and store normally until needed.

If you are using the Electric Skillet Method, let coatings cool in their individual jars. Do not recap until coatings have completely cooled; moisture could condense in the jar and spoil your coating.

To use any previously melted coatings, combine equal parts of new and used coatings and remelt.

Wide-Mouthed Baby Food Jars Are Good Storage Containers For Leftover Coating. They're sized just about right for saving small amounts of different colors or flavors. They reseal easily and coatings can be reheated right in the jars using the Electric Skillet Method.

Make Sure No Water, Moisture Or Steam Gets Into Your Melted Coatings. Before you begin, make sure all of your tools, bowls, pans

and molds are completely dry. Even a little bit of moisture can cause your melted coating to thicken and streak. Be sure to keep your work area dry and to wipe the pan each time you separate the double boiler.

If You Use A Candy Thermometer When Melting Candy Melts . . . the ideal temperature for molding coating is 100°F; for dipping, 95°F. Over 115°F, your coating will burn. However, since these wafers melt so quickly and so easily, it is not necessary to use a thermometer when using Candy Melts wafers.

We Will Use Two Methods For Filling Candy Molds With Melted Coating. Plastic decorating bags are recommended for many projects. You can also add coating to molds using a teaspoon. It does not give you the accuracy and control of a decorating bag, but it is suitable for many jobs. For some candies, molded clusters in Lesson 1 for example, a spoon is actually the easiest method. We will specify which method is appropriate for each project; use the method that works best for you.

Chill Your Finished Candies Before Unmolding. The cold temperature causes the candies to shrink, making it very easy to pop them out of your plastic molds. Although they will harden if left to return to room temperature, they will not release properly unless chilled. Chilling times are given for each project.

When Using The Freezer To Harden Candy, Use A Kitchen Timer. We have included exact freezer times and approximate refrigerator times to help you complete your lessons more quickly. Do

not exceed recommended freezer times! Use a kitchen timer to be sure you don't over-chill your candies. If you let your candies chill in the freezer too long, cracks will form and the surface will lose its gloss. During humid weather, candies left in the freezer too long are especially susceptible to condensation.

Handle Your Finished Candies With Care. To avoid leaving fingerprints or scratches on your candies, wear lightweight, soft cotton gloves. Wilton offers attractive paper and foil fluted candy cups to make handling easier, serving more professional.

If Surface Of Your Candy Is Pitted . . . air bubbles may have been trapped in the mold. Be sure to stir coating gently so you don't beat air bubbles into the mixture. And remember to tap the mold after filling with coating to release air bubbles before candy sets. Also, check your molds . . . molding surface may be scratched, pitted or dirty. Buff with a soft tissue or cotton ball if necessary.

If Your Finished Candies Have A Gray Film Or White Spots On The Surface, Or Are Streaky . . . you may have made one of the following errors:

- coating was not mixed thoroughly and constantly while being melted;
- coating was not stirred often enough while you were filling your molds and temperature of coating became uneven within container;
- coating was allowed to get too hot when melted.

These candies aren't as pretty, but they are still edible.

If Your Candies Have A Grainy Texture . . . melted coating was probably overheated. They are still edible.

If Your Coating Will Not Melt To The Proper Molding Consistency . . . it may have been overheated. Do not increase heat. There are two remedies for thick, overheated coating:

- First cool coating to room temperature. Remelt using the Double Boiler Method with a lower water temperature.
- You can thin the coating right away by adding no more than 1 tablespoon of solid hydrogenated vegetable shortening for each pound of Candy Melts. Stir thoroughly.

To thin overheated Light or Dark Cocoa flavored coatings, add chocolate chips instead of shortening for a richer flavor, about ¼ cup of chips per pound of coating.

Never try to thin melted coating with water or other liquids; they will cause coatings to harden and streak.

If Molded Candies Rock Or Don't Sit Level . . . mold may have been overfilled. To solve problem, trim candies with a sharp knife or vegetable peeler. To prevent problem, pull a metal spatula or straight edge across the flat face of your filled candy mold to level coating before you chill candies.

If Your Candies Have Slightly Rough Or Uneven Edges . . . mold may have been overfilled or jostled. Use a sharp knife or vegetable peeler to carefully shave away excess coating.

LESSON 1, PART 1

FILLING WILTON CANDY MOLDS

Now we're going to make our first candies! Before you begin, make sure you have all of your kitchen supplies clean and at hand. There's nothing more frustrating than not being able to find the right-sized spoon when it's time to stir the candy! Refer to your list of supplies on page 6. We are going to make 3 types of shaped candies, all using Light make three types of shaped candies, all using Light Cocoa Candy Melts. so you can cool all three sheets of candy.

Melt Your Candy Melts!

We'll be using the Light Cocoa Candy Melts included in Lesson 1. Melt 1 lb. of coating using the Double Boiler or Microwave I method (this will be enough to complete all three projects in Part 1). Since this is your first time, it's best to refer to the complete instructions for melting on page 8. *Stir melted coating frequently while you work to maintain an even temperature.*

How To Fill Decorating Bag

These disposable bags are really convenient and easy to handle. They are the same high-quality bags used with metal decorating tips for decorating cakes, but for candy making they are usually used without the metal tip.

1. To fill the bag, place the uncut bag inside of a drinking glass with narrow end down. Fold down open end of bag to form a cuff about 2-in. deep over and around rim of glass. Pour melted coating directly into bag, filling about $\frac{1}{3}$ full.

While you might think that filling the bag all the way will save you time, please stop when bag is no more than $\frac{1}{3}$ full. If you put too much coating in the bag it will back up and out of the top of the bag when you squeeze it. Also, if bag is overfilled, the coating will harden before you use it all up and you'll have to remelt it.

2. Now that you've filled the bag, unfold the cuff and twist the end of the bag closed. With a pair of scissors, cut off a small portion of the tip of the bag ... about $\frac{1}{16}$ in. to start. You don't want to make too large of an opening or your coating will come out

too fast! Once you are more experienced you may find that a larger (or a smaller) opening works better for you. For your first project, however, let's just cut off $\frac{1}{16}$ in.

3. Now grip the bag near the top with the twisted end locked

between your thumb and fingers. The fat part of the bag fits in the palm of your hand so that you can squeeze it by closing the fingers of that hand. The harder you squeeze, the quicker the melted coating will come out. Use your other hand to guide the tip into the correct position when you begin filling your molds; to stop flow of coating, squeeze tip of bag between your fingers. As you work, twist the end to force the remaining coating down toward the opening. When you get to the end of your supply of coating, untwist the end of the bag and refill with additional melted coating and continue.

Alternate Filling Method

A decorating bag is usually recommended for filling candy molds. It provides the most control and allows you to work quickly (a $\frac{1}{3}$ filled decorating bag holds enough coating to make about 10 average-sized candies). However, some people will feel more comfortable using an ordinary teaspoon. This method is acceptable but tends to be messier and more time consuming. Use whichever method works best for you.

1.

2.

3.

LESSON 1, PART 1

H

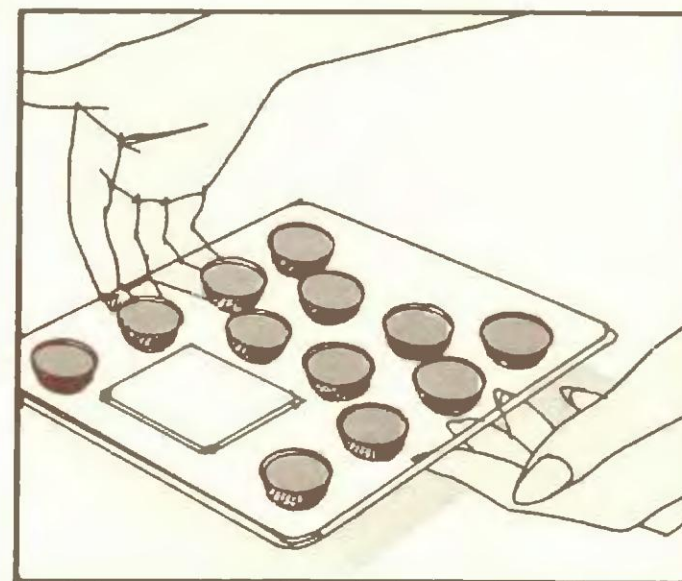
OW TO MOLD SOLID CANDIES



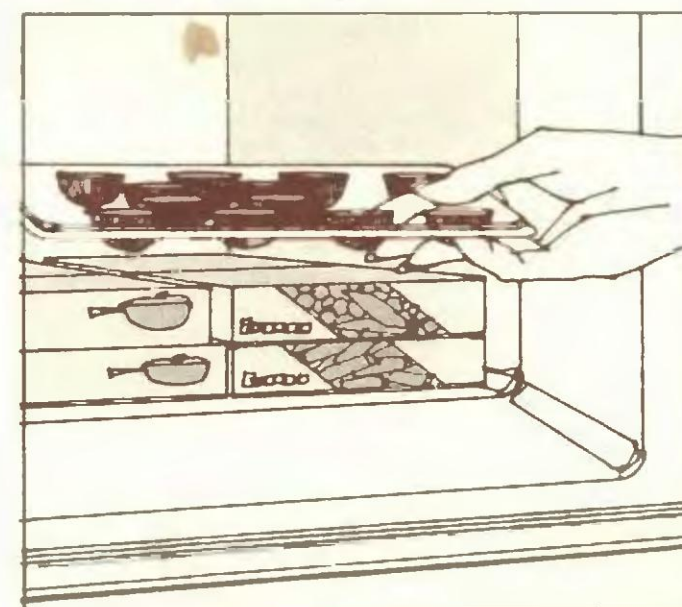
To make these candies you will use:

- About $\frac{1}{3}$ of your melted Light Cocoa coating
- Wilton Classic Set 3 Plastic Sheet Mold
- Disposable Decorating Bag (or spoon).

1. Stir melted coating to equalize temperature. Fill decorating bag with melted coating (or use spoon method).
2. Fill all 16 cavities of plastic mold with melted coating; stop when level of coating is just about to the top. Coating should be smooth and level so your candies will have a nice, flat bottom. If you over-fill your mold, you can scrape off excess coating by pulling a spatula or straight edge across the flat face of your candy mold. Place decorating bag aside, on warming tray if you have one.

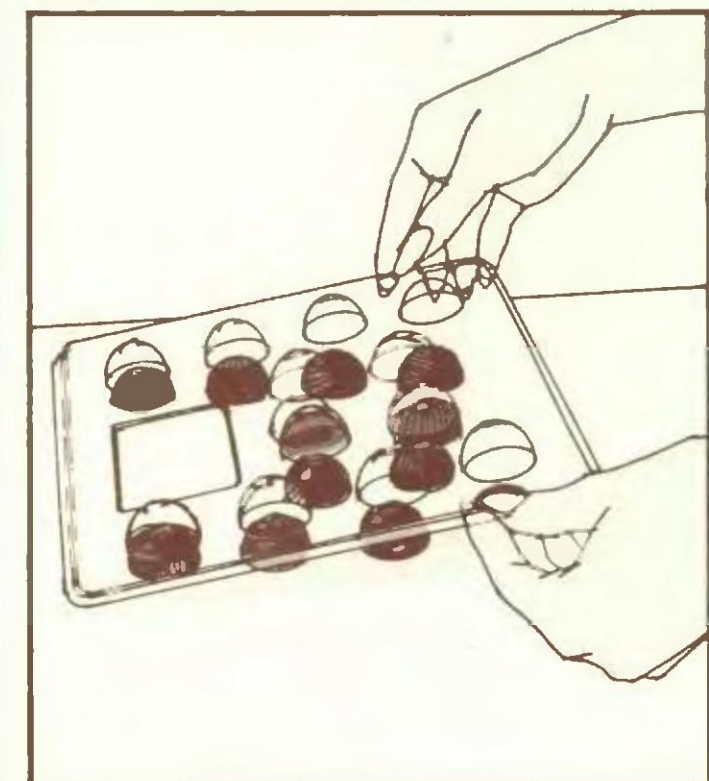


3. Tap mold to release air bubbles. Lift mold about an inch above table or counter and tap it against surface several times. Hold mold just above eye level to check underside for air bubbles. If any are visible, tap the mold again. Keep mold horizontal at all times to avoid spilling.



4. Place mold in refrigerator (about 30 minutes) or freezer (up to 10 minutes) to chill until candy has hardened.* When candies are properly chilled, entire underside of candy will look frosted. If there are any dark areas on candy surfaces, coating is still soft; return mold to refrigerator and chill until completely hardened.

5. Unmold candies onto a lint-free cotton dish towel. Simply turn mold over, hold it an inch or 2 above the towel, and gently flex or tap the mold. Candies will pop right out! Place them on a pretty tray to serve later.



*Remember ... you can go on to the next project while these candies are being chilled. Set kitchen timer so you won't forget about candies in the freezer!

LESSON 1, PART 1

H

OW TO MOLD CANDIES WITH PEANUT CENTERS

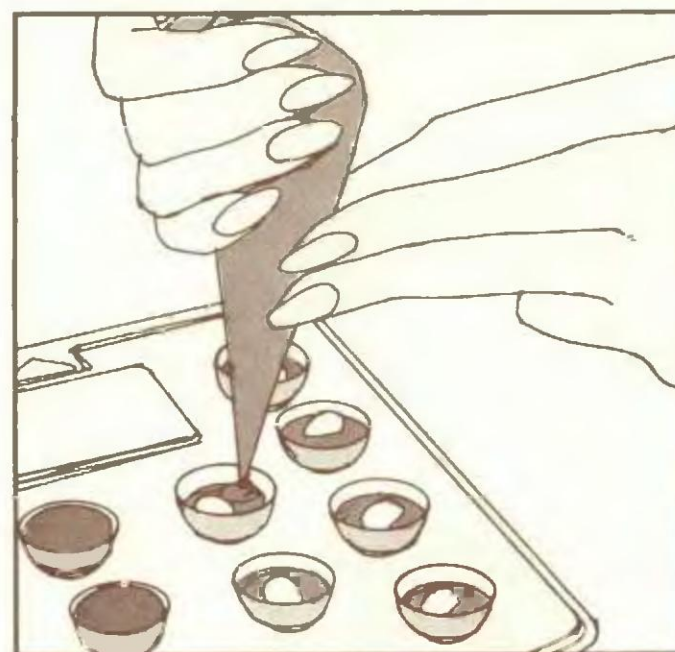
To make these candies you will use:

- About $\frac{1}{3}$ of your melted Light Cocoa coating
- Wilton Classic Set 2 Plastic Sheet Mold
- Disposable Decorating Bag (same one used for making Solid Candies) or spoon
- $\frac{1}{4}$ cup peanuts.

1. Stir melted coating to equalize temperature. Fill decorating bag with melted coating (or use spoon method).

2. Fill all 14 cavities of plastic mold about $\frac{1}{3}$ full with melted coating. Tap mold to release air bubbles. Check the underside of mold for any air bubbles that might remain and tap again if necessary.

3. Place 2 to 6 peanuts in a single layer in the middle of each design. Place them carefully so that peanuts can be completely surrounded by coating. They should not touch sides of mold. They should not be so deep that they show through when you check underside of mold, but should be deep enough to allow for a coating cover that does not go above top edge of mold.

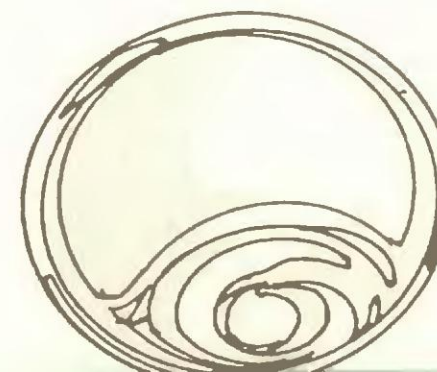
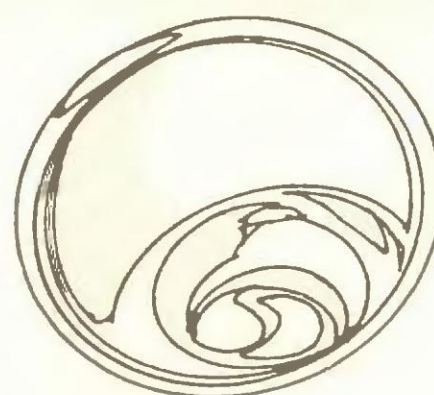
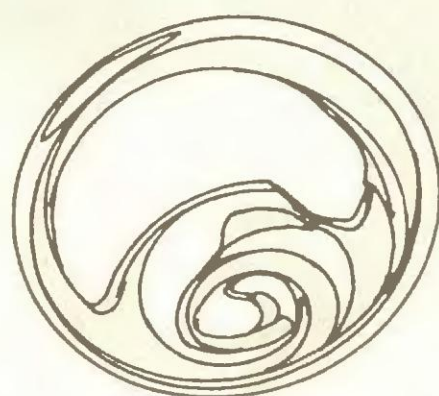


4. Fill remainder of mold with melted coating, stopping when you reach the top edge. Tap the mold to release air bubbles; check underside and tap again if necessary. Place decorating bag aside, on warming tray if you have one.

5. Place mold in refrigerator (about 30 minutes) or freezer (up to 10 minutes) to chill until candy has hardened.* Check underside to make sure entire surface of candy is frosted and that no dark spots remain. If necessary, return candy to refrigerator to chill until completely hardened.

6. Unmold candies onto a lint-free cotton dish towel. Turn mold over and gently flex or tap mold to release candies. Arrange candies on the serving tray with your other candies and get ready to enjoy the compliments!

*Remember ... you can go on to the next project while these candies are chilling! Set timer.



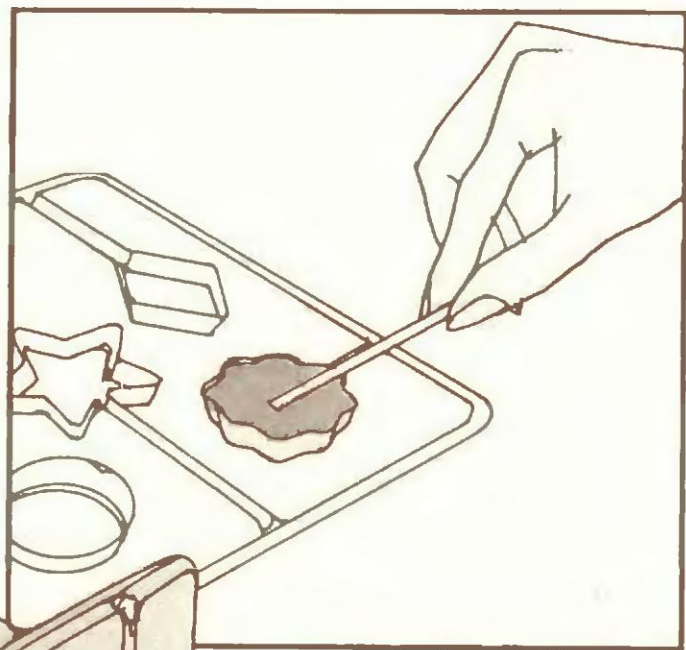
LESSON 1, PART 1

H

OW TO MOLD LOLLIPOPS

To make these candies you will use:

- About $\frac{1}{3}$ of your melted Light Cocoa coating
- Wilton Lollipop II Plastic Sheet Mold
- Disposable Decorating Bag (same one used for making Solid Candies) or spoon
- 5 Lollipop Sticks.



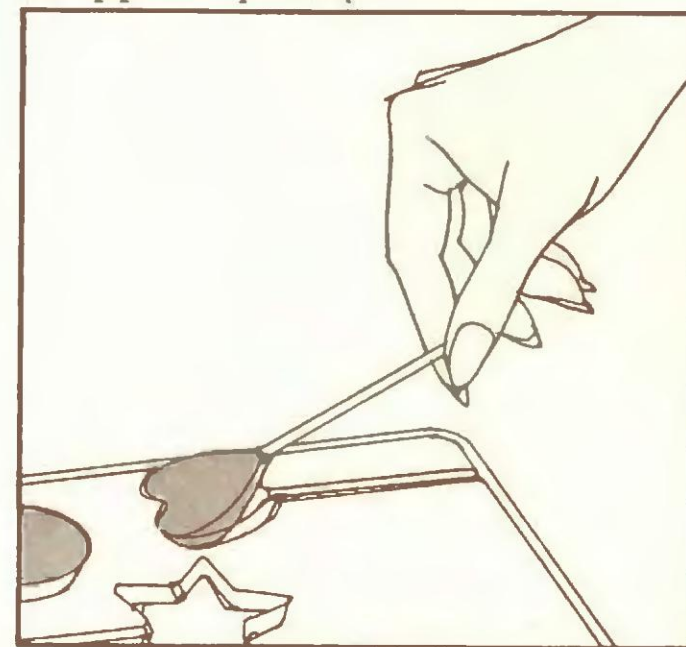
1. Stir melted coating to equalize temperature. Fill decorating bag with melted coating (or use spoon method).

2. Fill all 5 lollipop shapes with melted coating. Be careful not to overfill indentations. Tap mold to release air bubbles. Check underside of mold for air bubbles and tap again if necessary.

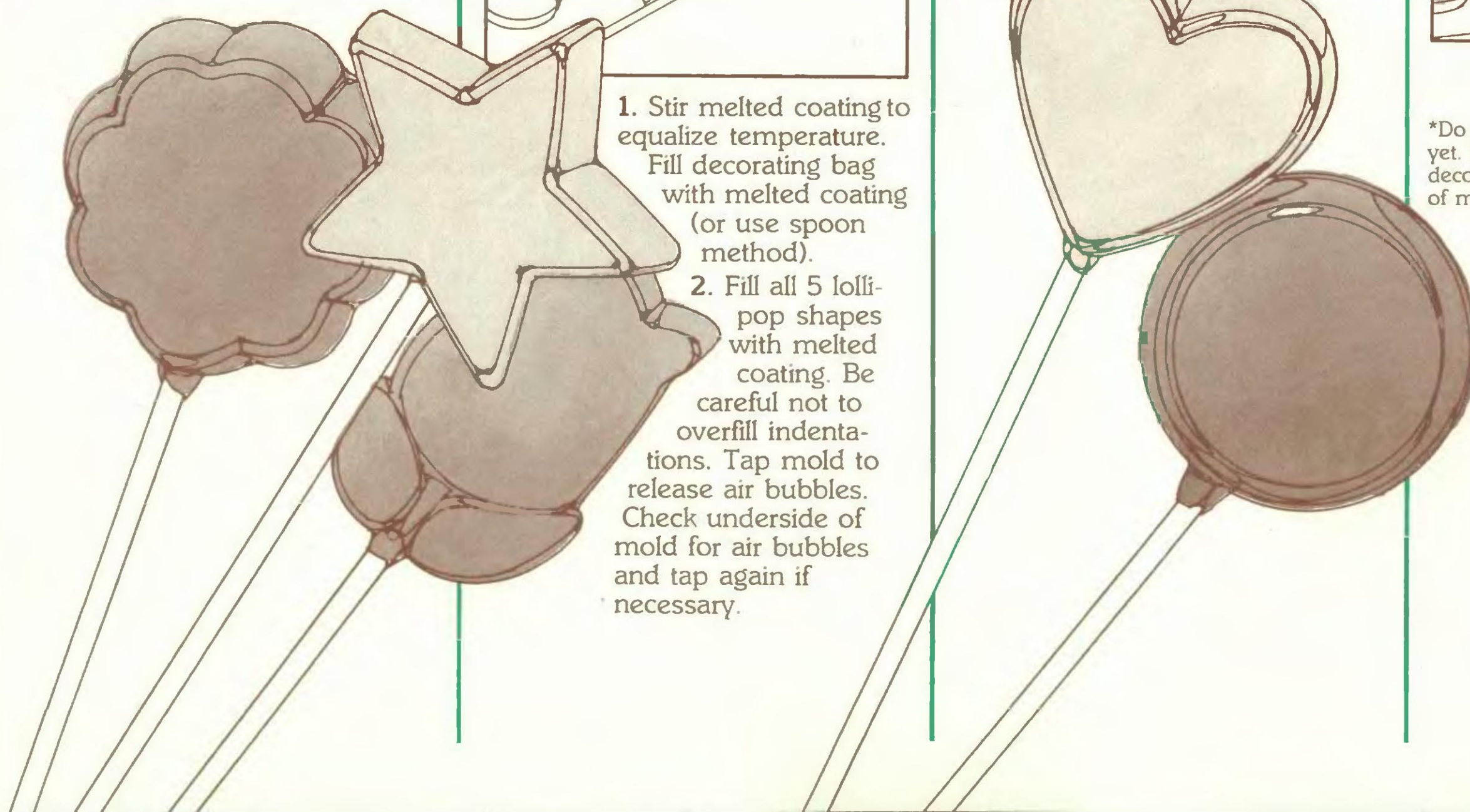
3. Push lollipop sticks into the narrow groove. Ends of sticks should reach about 1 in. into the mold to the center of the design. Make sure sticks are level and pushed all the way down into the channel. Roll stick between your fingers several times to cover top of stick completely with coating.

4. Place mold in refrigerator (about 45 minutes) or freezer (up to 12 minutes) to chill until your lollipops are completely hardened.* Be careful not to dislodge the lollipop sticks. Check bottom of mold for dark spots before unmolding; surface should be completely frosted.

5. Unmold lollipops by carefully lifting the sticks out of the mold. Flex the mold gently if necessary. Add lickable treats to your serving tray and you're ready to show off your first homemade candies. (Maybe you'd like to take a picture ... these candies will disappear quickly!)



*Do not go on to the next project just yet. Squeeze any coating left in your decorating bag back into main container of melted coating.



LESSON 1, PART 2

FLAVORING AND COLORING WILTON CANDY MELTS™

H

OW TO FLAVOR & COLOR WILTON CANDY MELTS™

In Part 1, we learned the basics for molding shaped candies with Wilton Candy Melts and flexible plastic molds. A few simple steps were all it took to create delicious homemade treats! Now let's learn how to turn Candy Melts into extra creative sweets by adding flavors and colors.

The Most Important Thing To Remember Is To Use Only Oil-Based Flavors And Colors In Your Candy Melts.

Candy Melts should only be flavored or colored with special oil-based products. Water and other liquids will cause your coatings to thicken and will prevent coatings

from melting properly. The liquid and paste food colorings, flavors and extracts sold at the supermarket are alcohol based and should not be used. (In Lesson 2 we'll learn how to use these oil-based flavors and colors to make delicious creme centers!)

Flavors

Wilton offers a variety of oil-based flavors for candy, including:

- Almond
- Apricot
- Butterscotch
- Caramel
- Cherry
- Cinnamon
- Creme de Menthe
- Lemon
- Lime
- Maple
- Orange
- Peppermint
- Pineapple
- Root Beer
- Rum
- Spearmint
- Strawberry
- Wintergreen.

These can be used with the Light or Dark Cocoa Candy Melts or the pastel colored (vanilla) Candy Melts. The possibilities are endless and experimenting is so much fun! Here are a few of our favorite flavor combinations:

- Peppermint flavor with Light Cocoa Candy Melts (mint chocolate)
- Cherry flavor with Dark Cocoa Candy Melts (cherry chocolate)
- Root Beer flavor with White Candy Melts (a Black Cow)
- Orange flavor with pastel Candy Melts (a real dream!).



How To Use Wilton Candy Maker Flavors

Melt Candy Melts confectionery coating using any method except Microwave II. When your coating is completely melted and smooth, add a small amount of flavor and stir until well blended. Taste and add additional flavor, if desired, stirring well after each addition.

- For strong flavors (like Peppermint, Cinnamon and Wintergreen) add only a drop or 2 at a time. These flavors are extra concentrated and a little goes a long way.
- For other flavors, add ¼ teaspoon for each 1 lb. of melted coating. Add more, a drop at a time, until desired taste is reached.
- For peanut butter flavor, add ¼ cup of peanut butter for each 1 lb. of melted coating. Be sure mixture is well blended before molding your candies.

Colors

Candy Melts are available in 1 lb. bags in 7 ready-to-use colors: Light Cocoa, Dark Cocoa, Tan, Green, Yellow, Pink and White. For limitless variety you can add color to the pastels and the White Candy Melts to intensify the colors or to make different colors. Wilton offers a variety of Candy Colors including: Red, Yellow, Blue, Green, Violet, Orange and Pink. You can use these to create a whole rainbow of colors. With a little practice you'll be mixing candy colors just like an artist mixing his paints. It's easy to do and the results can be fantastic.

How To Use Wilton Candy Maker Colors

Use a toothpick to thoroughly stir the candy color in the jar before using. Melt Candy Melts using any method except Microwave II. When coating is completely melted and smooth, use toothpick to add color, a few drops to start. Mix thoroughly to see true color before adding additional color ... colors tend to deepen as they're mixed. (Pastel candies are the most appetizing, so keep this in mind when tinting your coating.)

Large amounts of candy color may thicken the consistency of your candy coatings. If coating becomes too thick, thin using a small amount of solid vegetable shortening, no more than 1 Tablespoon of shortening for each 1 lb. of coating.

SPECIAL NOTE TO CAKE DECORATORS

The flavors and colors used for candy making are not the same ones used for cake decorating. A few products can be used for both activities in these specific instances:

Oil-based colors and flavors designed for confectionery coatings can also be used for hard candies, creme centers and buttercream icings. Do not use these colors or flavors for royal, boiled or color-flow icings ... the oil-base will cause these icings to break down.

The paste and liquid icing colors you use for cake decorating can also be used to color hard candies, nougats and creme centers. Do not use them for confectionery coatings ... the water content will thicken your candies.

LESSON 1, PART 2

H

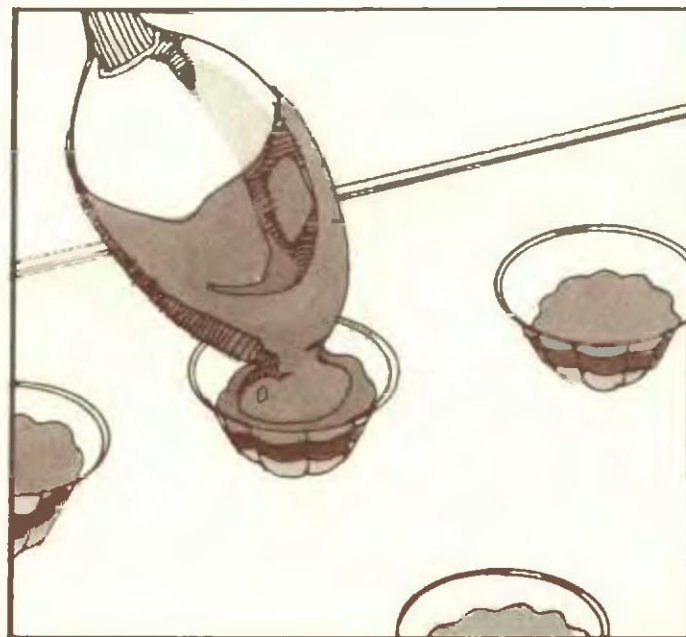
OW TO MOLD LAYERED CANDIES

Almost any sheet mold with sufficient depth can be used to create multicolor layered candies. Let's try it using Light Cocoa Candy Melts (we'll add fresh to the container we used in Part 1) and White Candy Melts tinted with Pink Candy Color and flavored Peppermint with Candy Flavor. (NOTE: The Electric Skillet melting method is very handy when you're making layered candies.)

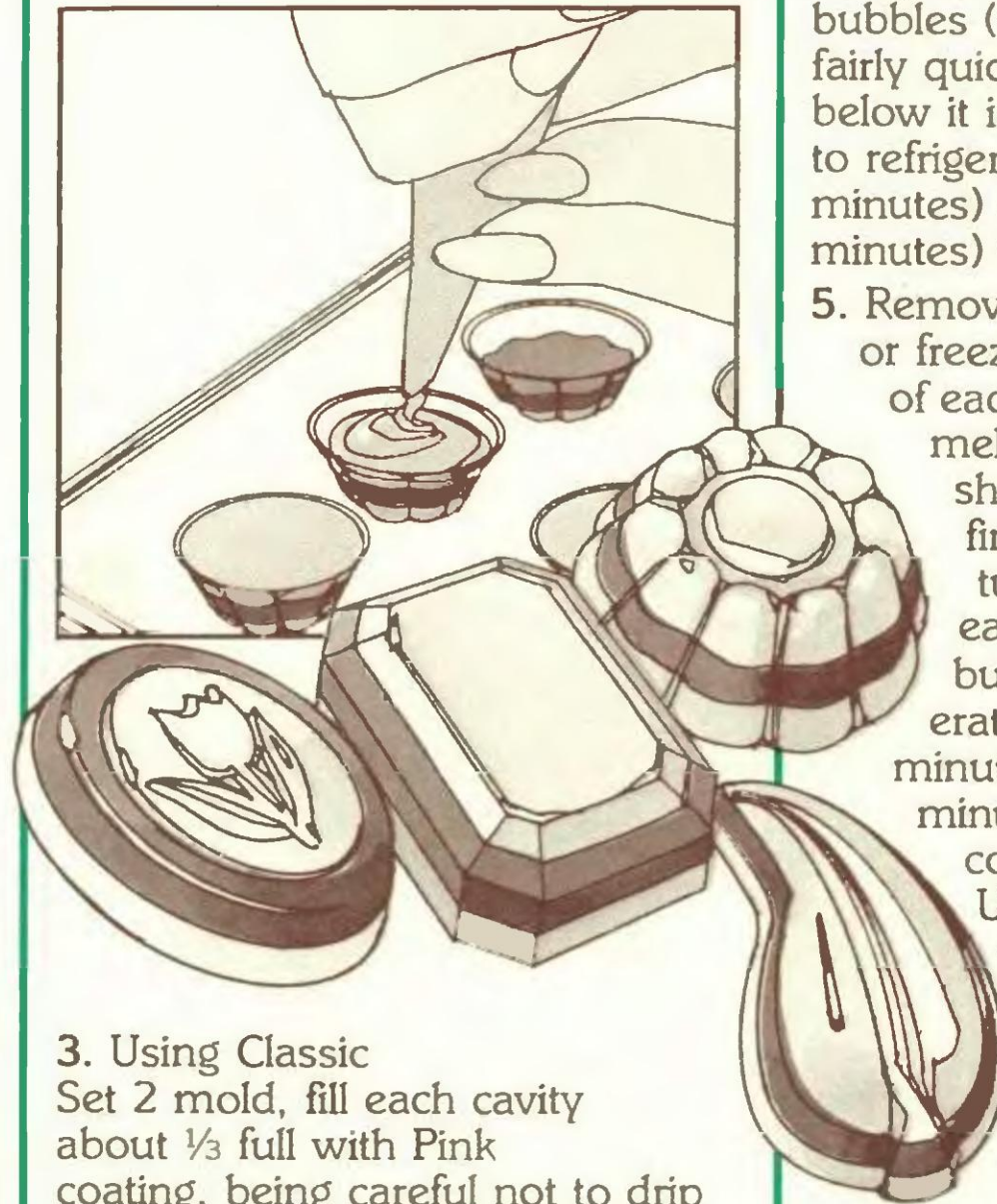
To make these candies you will use:

- Light Cocoa Candy Melts
- White Candy Melts (tinted and flavored)
- Wilton Classic Set 2 Plastic Sheet Mold
- Fresh Disposable Decorating Bag (or spoon)
- Pink Candy Color, Peppermint Candy Flavor
- 2 containers to hold melted coatings.

1. Using the same pot or container from Part 1, add $\frac{1}{2}$ cup of fresh Light Cocoa Candy Melts to leftover coating in container. Melt as usual and stir until smooth.
2. In second container, melt 1 cup of White Candy Melts and stir until smooth. Add Peppermint Flavor, a drop at a time, until desired flavor is reached (about 4 drops). Stir after each addition to make sure flavor is evenly distributed.



Add Pink Candy Color, a drop at a time, until a pleasing shade of Pink is reached (about 6-8 drops). Stir thoroughly after each addition to see true color and to eliminate streaks. Fill decorating bag with melted Pink coating (or use spoon method).



3. Using Classic Set 2 mold, fill each cavity about $\frac{1}{3}$ full with Pink coating, being careful not to drip or push coating on upper $\frac{2}{3}$'s of cavity. Place decorating bag aside, on warming tray if you have one. Gently tap mold to release air bubbles (if you tap too hard, coating will "splash" up the sides and spoil your layers). Place mold in refrigerator (about 5 to 10 minutes) or freezer (up to 2 minutes) to partially set Pink layer. Use a kitchen timer so you won't forget ... if layer completely

hardens before you add next layer, candies may break apart when you bite into them.

4. When Pink layer is partially set, use a spoon to fill second $\frac{1}{3}$ of each cavity with melted Light Cocoa coating. Tap gently after filling each cavity to release air bubbles (this layer will set up fairly quickly since Pink candy below it is chilled!). Return mold to refrigerator (about 5 to 10 minutes) or freezer (up to 2 minutes) to chill until partially set.
5. Remove mold from refrigerator or freezer and fill remaining $\frac{1}{3}$ of each cavity with remaining melted Pink coating (it should still be melted; stir first to equalize temperature). Tap after filling each cavity to release air bubbles. Chill in refrigerator (about 20 to 30 minutes) or freezer (up to 5 minutes) until candy has completely hardened. Unmold your layered candies onto a soft cloth and arrange them on a tray for serving.

NOTE: We will not be using either of these melted coatings for our next 2 projects. It's time to do a little cleaning! Pour any leftover melted coating onto a foil-lined plate and let it harden. Break hardened coating up into wafer-sized pieces and store different flavors in separate airtight containers for later use. Wash and thoroughly dry your containers, utensils and molds.

LESSON 1, PART 2

H

OW TO MOLD MARBELIZED CANDIES

Marbelized candies are formed by gently swirling 2 different colors of Candy Melts together. The trick is to not overmix the melted coatings so that the colors remain distinct and don't turn muddy. Let's make some of these candies using your Classic Set 3 mold ... make sure it is clean and dry.

To make these candies you will use:

- Light Cocoa Candy Melts
- White Candy Melts
- Classic Set 3 Plastic Sheet Mold
- 2 containers for melted coatings
- Spoon (not a decorating bag this time!)
- Pie plate.



1. Heat oven to 200°F; put pie plate in oven and turn off heat. Heated pie plate will keep your coatings melted while you work without having to use a warming tray.
2. Melt $\frac{3}{4}$ cup of Light Cocoa Candy Melts. In a separate container, melt $\frac{1}{2}$ cup of White Candy Melts. This is another good opportunity to use the Electric Skillet melting method.
3. Pour melted Cocoa coating into warmed pie plate. Drizzle lines of melted White coating over the Light Cocoa coating (see illustration above).
4. Gently swirl the two colors together by pulling a spoon through melted coatings several times. Be very careful not to overmix ... colors should remain distinct. And remember, coatings will mix a little more when you spoon them into molds.
5. Use a spoon to fill all 16 cavities of your Classic Set 3 mold. Tap the mold to release air bubbles. Chill in refrigerator (about 30 minutes) or freezer (up to 10 minutes) until candies are completely hardened.* Later, unmold your finished treats and admire their beautiful marbeling!

*Remember ... you can go on to next project while these candies are chilling. Set timer.

LESSON 1, PART 3 EASY CANDY TREATS

H

OW TO MAKE MOLDED CLUSTERS

Are you ready to make some scrumptuous candies? Molded clusters, the first of 3 easy candy treats we will make, are sure to please the nut-lovers at your house. They have a smooth, shiny surface — the nuts are hidden inside! And, you can use all kinds of other ingredients inside these candies, too!

To make these candies you will use:

- Light Cocoa Candy Melts
- Classic Set 2 Plastic Sheet Mold
- $\frac{1}{4}$ cup finely chopped nuts, unsalted
- Spoon (not a decorating bag).

1. Melt $\frac{3}{4}$ cup of Light Cocoa Candy Melts wafers using the Double Boiler or Microwave I method.

2. Stir in $\frac{1}{4}$ cup of finely chopped, unsalted nuts. (Do not use salted nuts; the salt will dull and pit the surface of your candies.)

3. Use a spoon to fill all 14 cavities of your mold. Tap mold to release air bubbles. Place in refrigerator (about 30 minutes) or freezer (up to 10 minutes) to chill.** When candy has completely hardened, unmold onto a soft cloth and crunch away!

**Remember ... you can go on to next project while these candies are chilling.



LESSON 1, PART 3

H

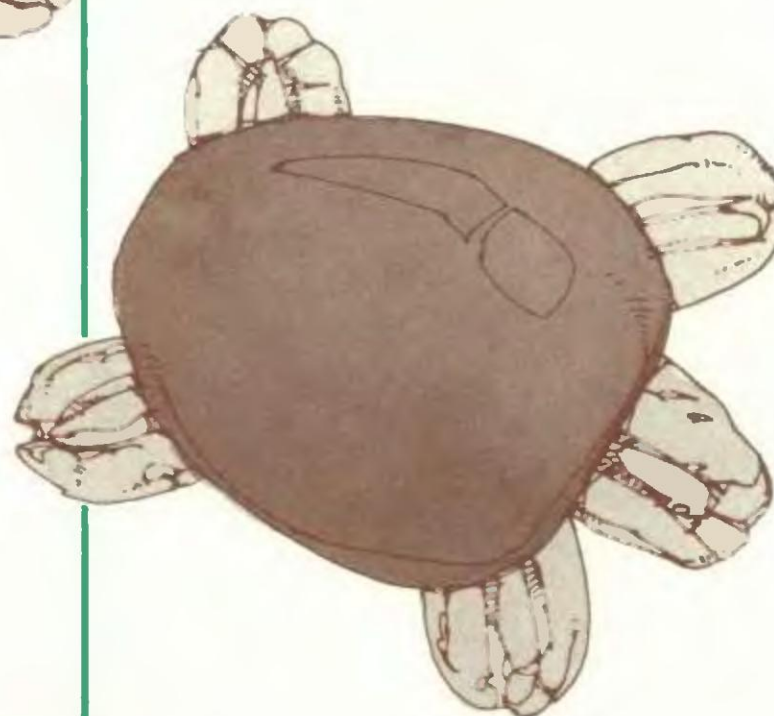
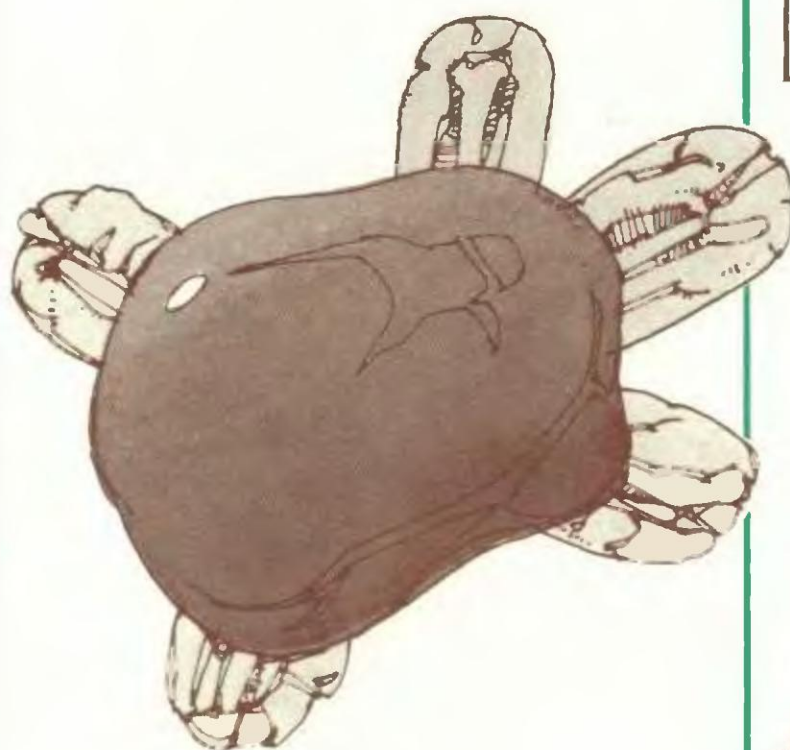
OW TO MAKE CARAMEL TURTLES

Just about everyone loves these! The crunchy pecans and smooth caramel make a winning combination. Remember ... half of your container of caramel is for Lesson 2 so don't over-do the taste-testing!

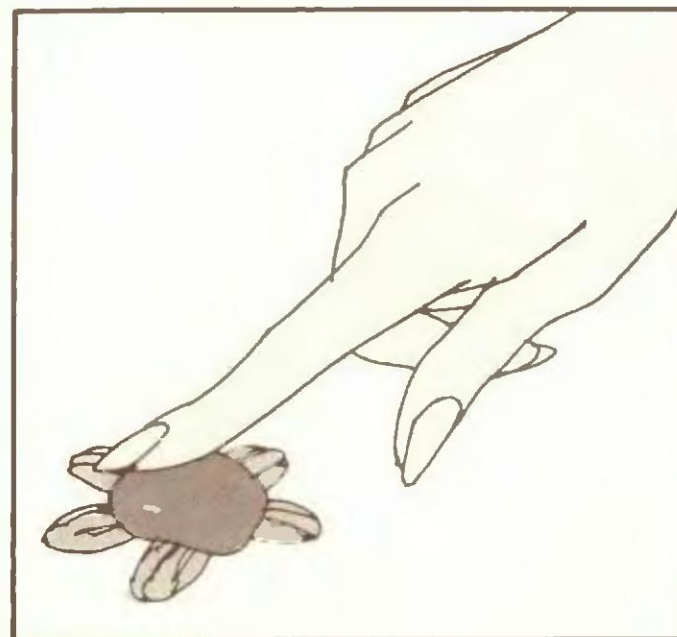


- To make these candies you will use:
- Light Cocoa Candy Melts
 - 8 oz. Caramel Filling (½ of container)
 - Pecan halves to make 25 turtles*
 - Spoon
 - Foil-lined cookie sheet.

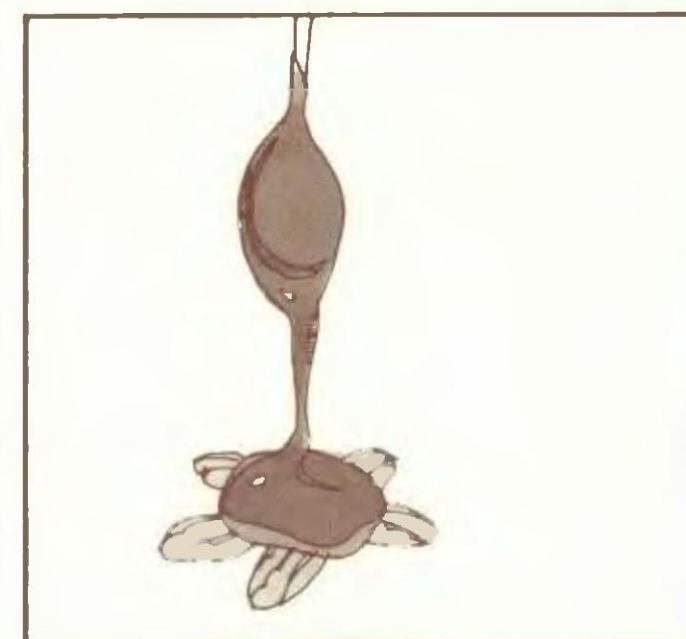
*You can make your turtles using 3 pecan halves per candy (head and 2 back legs) or using 5 pecan halves per candy (head and 4 legs).



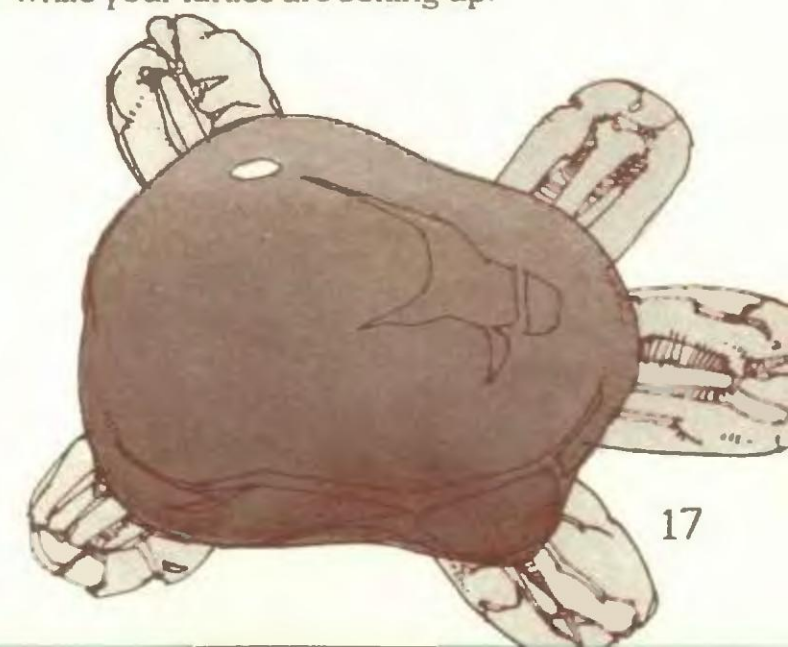
OPTIONAL: If you want extra crunchy turtles, crisp the nuts before you begin. Preheat oven to 300°F. Scatter pecan halves on foil-lined cookie sheet. Place cookie sheet in oven; turn off heat. Let pecans crisp for about 15 minutes then cool completely.



1. Arrange pecans on foil-lined cookie sheet into 25 groups of 3 or 5; shape to resemble turtle's head and legs. Pinch off a small amount of caramel and press it onto pecans to form turtle's body.
2. Melt remaining Light Cocoa Candy Melts using the Double Boiler or either microwave method. When coating is smooth and completely melted, use a spoon to lightly cover the top of the caramel with a coating "shell." Use about 1 teaspoon per turtle.
3. Set tray of turtles aside to harden at room temperature.** But be careful — these turtles tend to vanish mysteriously when left unguarded!



**You can go on to next project while your turtles are setting up.



LESSON 1, PART 3

H

OW TO MAKE DROPPED CLUSTERS

These delicious candies are the perfect solution for using up leftover coating because the "recipe" is so flexible. There are lots of imaginative ingredients that you can use ... see our suggestions on the next page.

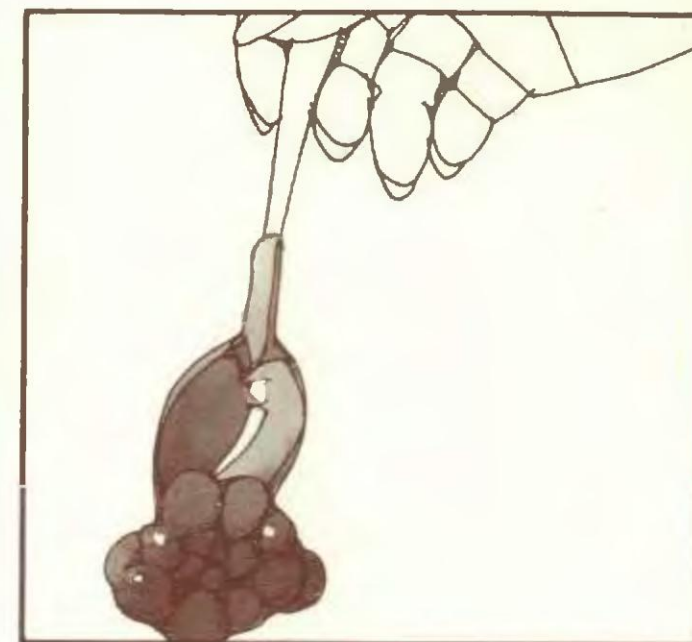
To make these candies you will use:

- Remaining White Candy Melts, about $\frac{3}{4}$ cup
- Approximately $\frac{3}{4}$ cup of raisins and/or unsalted nuts
- Cookie sheet lined with foil or waxed paper
- Spoon (not a decorating bag).

1. Melt remaining White Candy Melts using any method except Microwave II. Stir until smooth and completely melted.

2. Add your choice of ingredients to melted coating. Use more or less than $\frac{3}{4}$ cup depending on personal taste and the amount of coating you are using. Proportion of ingredients to coating should not exceed 1 cup ingredients to 1 cup wafers* or your candies will be too thick to drop. Stir until evenly mixed.

3. Using a spoon, drop mixture onto lined cookie sheet, about 1 Tablespoon for each candy.



Set candies aside to harden at room temperature. When candies have completely hardened ... eat one right away as your reward for completing your last project in Lesson 1. Congratulations!

*One cup of ingredients mixed with one cup of wafers will yield approximately 20 candy clusters.



LESSON 1, PART 4 A FEW WORDS BEFORE WE GO

ADDITIONAL CANDY MAKING IDEAS

Have you been counting? You've just completed eight different candy making projects! Have you been sharing your candies with your family and friends? Bet you've had a lot of volunteers for your taste-tests ... homemade candies are difficult to resist!

You might want to make some more candy before Lesson 2 arrives. Here are a few new ideas!

1. Follow the same procedures used for molding candies with peanut centers (page 12), but instead of nuts, use raisins, marshmallow bits, cut-up dried apricots or dates, brickle bits, crushed peppermint or other crushed hard candies.

2. Make a shell shaped candy dish. Smooth aluminum foil over ribbed side of a large sea shell. Place glass or small bowl on lined cookie sheet; set shell, foil side up, on glass so shell edges are above surface. Pour melted coating over foil and shell to

completely cover; let excess coating run off. When coating has hardened, peel off foil and fill candy shell with your homemade candies!

3. Make a tray of dropped clusters (page 18) using all kinds of different ingredients. Here are some possibilities: miniature marshmallows, coconut (plain or toasted), crisp Chinese noodles, broken cookie bits, breakfast

cereal (crumble any large pieces), dried or candied fruit, small pretzels, peanut butter chips.

Storing Completed Candies

Candies made with confectionery coating will stay fresh at least 3 months if you store them properly. Simply place candies in any airtight container, using paper candy cups, waxed paper or foil to keep the pieces separated.

Make sure seal is airtight to keep out moisture and to prevent candy from picking up foreign odors. Store in a cool, dry place away from heat and sunlight. Do not place in the refrigerator or freezer; room temperature is sufficient.

sunlight (even if room temperature is cool); sunlight will fade colored candies, particularly delicate pastels.

Cleaning Up

When you've finished, it's time to pack up your tools and supplies until you need them for Lesson 2. Completely cool any leftover coating, place in an airtight container and store at room temperature, away from heat and sunlight. Carefully wash your plastic molds with warm water (do not use hot water or soap!).

Dry with a soft cloth and store flat with a soft tissue or paper towel between your molds. Try to keep all of your tools and leftover ingredients together so they'll be handy when you begin Lesson 2. Store at room temperature.

If you only need to store candy for a short time, simply cover serving tray or plate tightly with plastic wrap. Keep out of



LESSON 1, PART 4

WRAPPING IT UP AND LOOKING AHEAD

We've learned quite a bit about candy making in just one lesson. A short time ago you were inexperienced. Now you've advanced to making solid molded candies and lollipops, colored, flavored, layered and marbelized candies plus candies with surprises inside. Quite an accomplishment for one day! Lesson 2 will add a great deal of variety to your candy making abilities. You will learn how to mold candies filled with tempting creme centers. (Our peanut butter center recipe is a favorite with children, and adults really love the juicy covered cherries!)

You'll get a 2-piece, stand-up, 3-dimensional Panda Mold and learn how to mold this cute little bear 2 different ways — hollow and creme-filled. Dipped candies round out Lesson 2. You'll learn how to mix, shape and dip all sorts of centers; easy-to-use Wilton mixes and recipes are included.

You won't want to miss a single project in Lesson 2. Watch for your next shipment — it's due to arrive soon!



Here's what you'll get in Lesson 2:

- Lesson Pages.
- 3 lbs. Light Cocoa Candy Melts
- 1 lb. White Candy Melts
- 2 Plastic Sheet Molds to make Bon-Bons and Accordion Ruffle candies
- Plastic 2-piece stand-up Panda Mold
 - Creme Center Mix (2 canisters, 16 oz. each)
 - Dipping Spoon and Decorator's Art Brush
 - Candy Box (1/2 lb. size) and Liner
 - Candy Label for gift-giving
 - Paper Candy Cups
 - Disposable Decorating Bags.



LESSON 1, PART 5 PRODUCTS YOU CAN ORDER

CANDY MAKERTM SHEET MOLDS

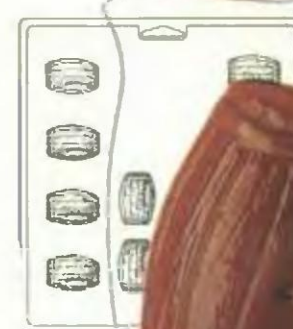
Make delicious candies perfect for serving and savoring! Sensational homemade sweets are easy with professional quality Wilton products! Flexible clear plastic sheets (7⁹/₁₆ × 8¹/₄ in. each) are easy to use.



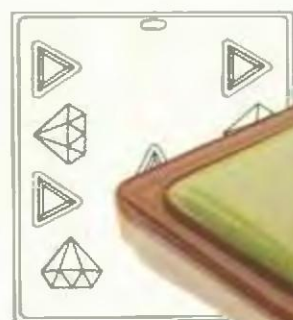
1. WALNUTS. Save some for your nutty friends! 10 molds per sheet.
2114-L-2729. \$2.00 each



2. SEA LIFE. True-to-life delights! 10 molds per sheet.
2114-L-2702. \$2.00 each



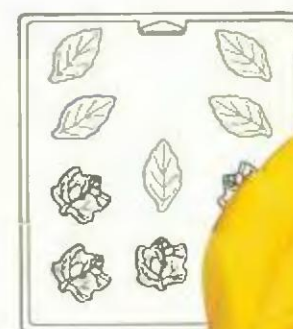
3. BARRELS. Homemade candies are barrels of fun! 12 molds per sheet.
2114-L-483. \$2.00 each



4. DIAMONDS I. Two different styles! 10 molds per sheet.
2114-L-440. \$2.00 each



5. DIAMONDS II. Facet-nating designs! 8 molds per sheet.
2114-L-531. \$2.00 each



6. LEAVES. Two tree-mendous designs! 10 molds per sheet.
2114-L-629. \$2.00 each



7. MINT DISCS. Perfect for wafers! 12 molds per sheet.
2114-L-1226. \$2.00 each



8. PEANUTS. Very realistic detailing. 12 molds per sheet.
2114-L-556. \$2.00 each



9. FANCY CHOCOLATES I. Two classics! 12 molds per sheet.
2114-L-1269. \$2.00 each



10. FANCY CHOCOLATES II. 14 molds per sheet.
2114-L-1285. \$2.00 each



11. FANCY CHOCOLATES III. Deeper for layering. 8 molds per sheet.
2114-L-1315. \$2.00 each



12. OVALS. Simple, yet elegant! 10 molds per sheet.
2114-L-971. \$2.00 each



13. FLUTES. A delectable design! 12 molds per sheet.
2114-L-939. \$2.00 each



14. SHELLS. Three life-like designs in one! 9 molds per sheet.
2114-L-777. \$2.00 each



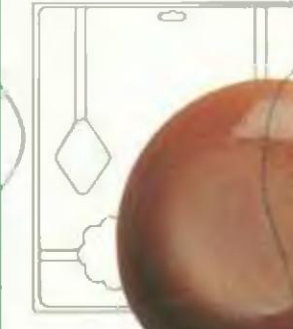
15. CHRISTMAS TREES. 14 molds per sheet.
2114-L-1099. \$2.00 each



16. EASTER BUNNIES. 12 molds per sheet.
2114-L-1200. \$2.00 each



17. CANDY BARS. Thin rectangles (about 3/16 in. deep) are perfect for decorating. 5 molds per sheet.
2114-L-1331. \$2.00 each



18. LOLLIPOPS II. Child-perfect shapes are fun! 5 molds per sheet.
2114-L-861. \$2.00 each

LESSON 1, PART 5

CANDY MAKING SUPPLIES



1. CANDY MELTS™ BRAND CONFECTIONERY COATING. Fast-melting and so easy to use. Sold in 1 lb. bags. \$2.50 each

GREEN. 1911-L-404
PINK. 1911-L-447
YELLOW. 1911-L-463
WHITE. 1911-L-498
TAN. 1911-L-374

LIGHT COCOA. 1911-L-544
(Cocoa flavor)
DARK COCOA. 1911-L-358
(Cocoa flavor)



2. LOLLIPOP STICKS.

50 sturdy white paper sticks per pack.
1912-L-1006. \$.95 pack



4. CANDY COLOR. Special oil-based candy color for tinting Candy Melts™. 3/4 oz. plastic bottles. \$1.95 each

RED. 1913-L-1124
GREEN. 1913-L-1183
BLUE. 1913-L-1167
YELLOW. 1913-L-1248

VIOLET. 1913-L-1221
ORANGE. 1913-L-1205
PINK. 1913-L-1140



5. CARAMEL FILLING. Form into centers or melt down for dipping. Ready to use. Great for making taffy apples fast and easy. 16 oz. tub. 1911-L-1400. \$2.95 each



6. LOLLIPOP BAGS.

Transparent plastic wrappers, 3" x 4". 50 per pack.
Seal with your own pretty ribbon ties.
1912-L-2347. \$1.99 pack

3. CANDY FLAVOR.

Oil-based formula for flavoring Candy Melts. 1 oz. bottles.

\$1.95 each

PEPPERMINT. 1913-L-403	Artificial MAPLE. 1913-L-720
LEMON. 1913-L-431	Artificial RUM. 1913-L-705
LIME. 1913-L-454	Artificial APRICOT. 1913-L-772
ORANGE. 1913-L-535	Artificial PINEAPPLE. 1913-L-799
SPEARMINT. 1913-L-616	Artificial ALMOND. 1913-L-802
CINNAMON. 1913-L-470	CREME DE MENTHE. 1913-L-821
Artificial BUTTERSCOTCH. 1913-L-497	Artificial CARAMEL. 1913-L-845
Artificial CHERRY. 1913-L-519	Artificial STRAWBERRY. 1913-L-861
Artificial ROOT BEER. 1913-L-551	
Artificial WINTERGREEN. 1913-L-632	



7. DISPOSABLE DECORATING BAGS. Popular 12 in. size bags of heavy duty, transparent plastic — flexible and easy to handle. 12 bags per package. Fits standard tips and coupler. 2104-L-358. \$2.95 pack

8. CANDY GIFT BOXES. Elegantly textured white boxes will give your candies a very professional look.

1/2 LB. BOX. 7 5/8 x 4 x 1 in. deep.

1912-L-2100. \$1.99 set of 3

1 LB. BOX. 9 3/4 x 5 1/2 x 1 in. deep.

1912-L-2240. \$2.75 set of 3



9. CANDY BOX LINERS. Waffle-padded paper sheets to protect candies. Six cut-to-fit 9 1/4 x 5 1/2 in. sheets per package. 1912-L-1543. \$.89 pack



10. CANDY CUPS. 1 in. diam. cups. Pack of 100 in white glassine-coated paper.

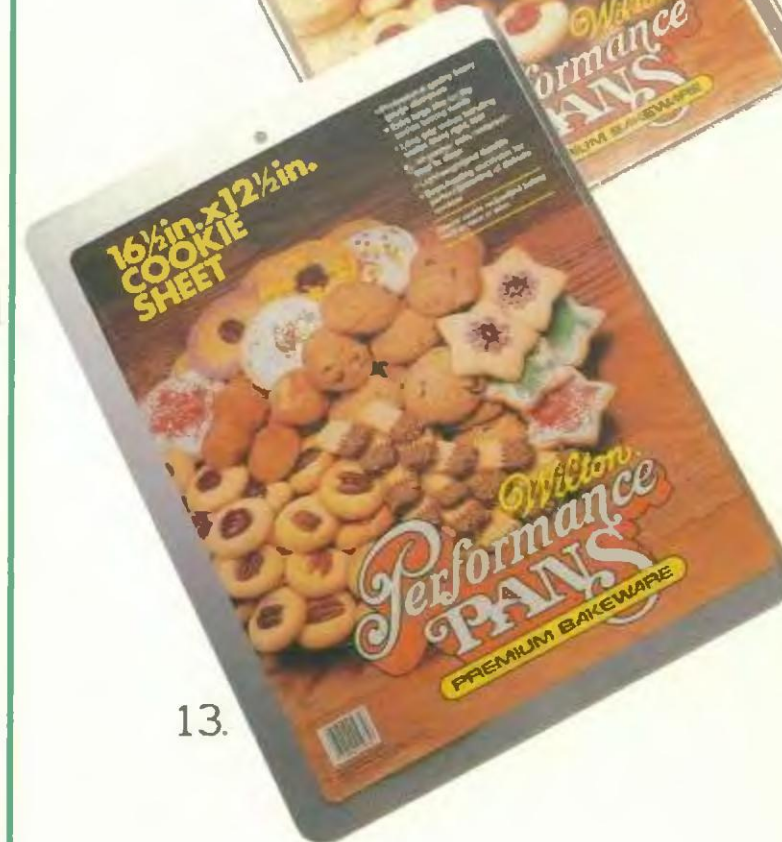
1912-L-1243. \$.95 pack



11. ALL-OCCASION CANDY LABELS. 8 gummed stickers for boxes or containers. 1912-L-2428. \$1.50 pack



12.



13.

12. COOKIE PAN. You can make candy, bake cookies, brownies, biscuits and more with this versatile pan. Super size to hold more. 12 x 18 in. x 1 in. deep. 2105-L-4854. \$7.95 each

13. COOKIE SHEET. Extra large size holds more. Ridgeless design saves you time and energy. Long grip for easier handling. 16 1/2 x 12 1/2 in. 2105-L-2975. \$5.95 each

LESSON 2:

MORE CANDY MAKING WITH WILTON CANDY MELTS™ AND CENTER MIXES

Hello and welcome to Lesson 2 of your Candy Maker Home Study Course. By now you and your family have probably polished off all of the candies you made in Lesson 1. Lollipops, peanut candies, clusters, turtles ... were you able to decide on a favorite? If you had trouble picking a favorite in Lesson 1, just wait until you taste the delicious candies you're going to make in this lesson!



Here's what we'll learn in Lesson 2...

In Lesson 2 we'll learn how to make candy with creme centers. We'll learn how to make the filling and how to use it as centers for molding and dipping. We'll start with the basic Creme Center Mix and flavor it in many different ways. Two special treats we'll make are juicy Covered Cherries and a stand-up Panda using the "painting" technique. In Part 3 we'll show you just how easy it is to dip candy centers. By the end of this lesson you'll be able to make all of the professional-looking candies pictured here.

Before we get started, it might be a good idea to review pages 3 and 9 from Lesson 1, then read all the way to the end of Lesson 2. You'll need several ingredients for this lesson, so be sure to check your supplies against the ingredients list on page 25. Ready?

Let's get started!

LESSON 2, INTRODUCTION

H ERE'S WHAT WE'VE SENT

These quality Wilton products and supplies are included in Lesson 2 of your Home Study Course.



1. Lesson Pages.

Add these to your notebook easel so they're easy to read while you work.



2. Wilton Candy Melts. To complete the projects in Lesson 2, we've sent 3 lbs. of Light Cocoa Candy Melts and 1 lb. of White Candy Melts.

3. Creme Center Mix. This easy-to-use Wilton mix makes a basic creamy center that can be colored and flavored. Each 16 oz. canister is enough mix to make approximately fifty $\frac{3}{4}$ -in. diameter centers.

4. Clear Plastic Sheet Molds. This shipment includes the versatile Bon Bon mold for making creme center candies and the Accordion Ruffle mold which shapes the ever-popular peanut butter cup.

5. Two-Piece Panda Mold.

This clear plastic mold will be used to make a delightful 3-dimensional candy bear; instructions for making the hollow and creme-filled versions are included.

6. Dipping Spoon and Decorating Brush. These candy making tools will be used throughout the remainder of your Home Study Course. Do not put either in the dishwasher . . . just clean gently in warm soapy water and rinse well.

7. Candy Box With Liner, Label and Candy Cups. We've sent 20 paper candy cups to protect your candy and to add that professional touch. The $\frac{1}{2}$ lb. size Candy Box with cut-to-fit Liner and Candy Label are perfect for gift-wrapping your candies!

8. Disposable Decorating Bags. These three clear plastic bags make quick work of filling molds with melted coloring.

LESSON 2, INTRODUCTION

H ERE'S WHAT YOU'LL NEED

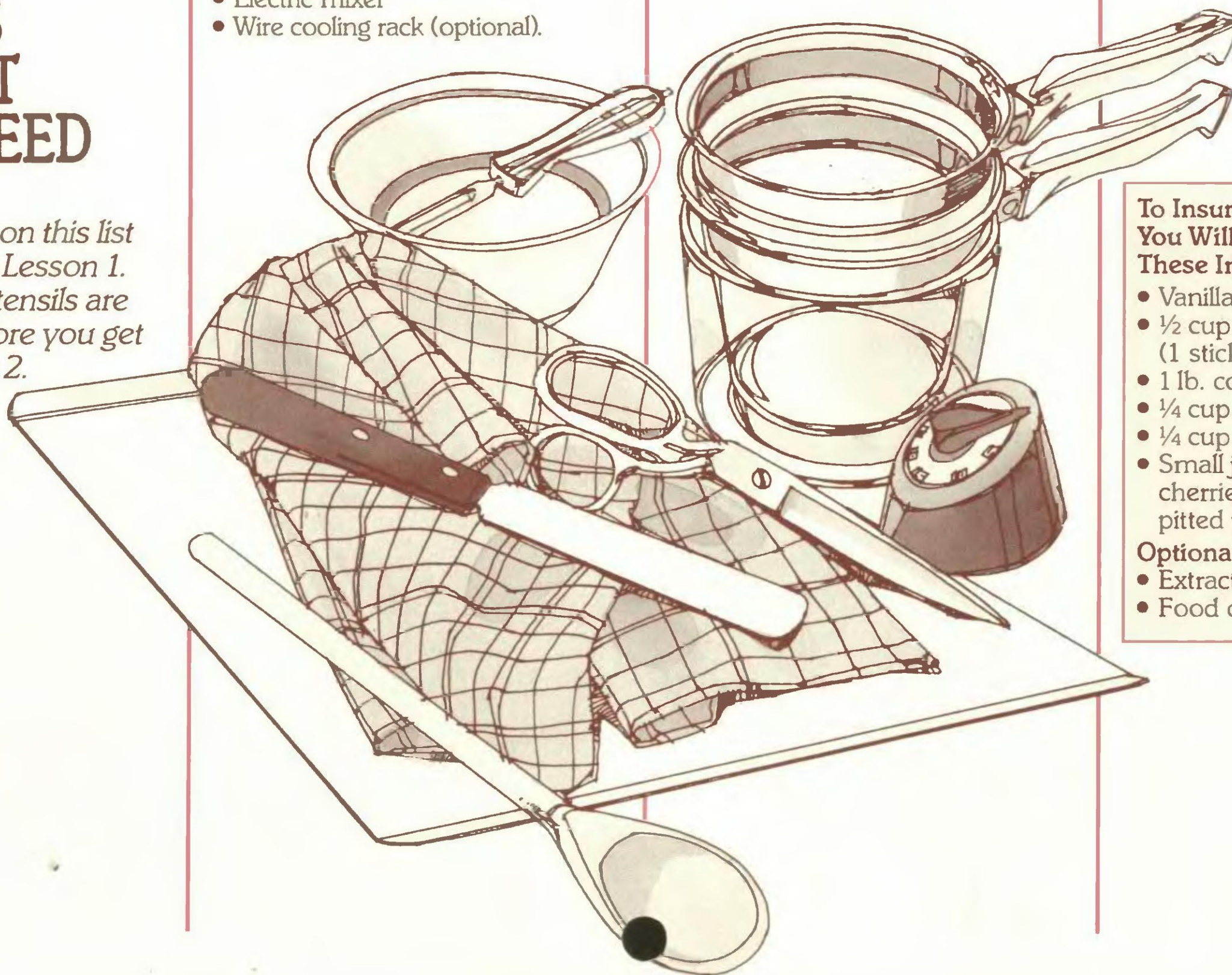
Most of the items on this list were also used in Lesson 1. Make sure your utensils are clean and dry before you get started on Lesson 2.

From Your Kitchen:

- Double boiler (or microwave and microwave-safe containers)
- Refrigerator or freezer space
- Large and small spoons
- Several small bowls
- Kitchen timer
- Cookie sheets
- Waxed paper or aluminum foil
- Sharp knife or vegetable peeler
- Spatula
- Scissors
- Lint-free cotton dish towel
- Electric mixer
- Wire cooling rack (optional).

From Lesson 1:

- Pink Candy Color
- Peppermint Candy Flavor
- Remaining Caramel Filling
- Classic 2 Plastic Sheet Mold
- Classic 3 Plastic Sheet Mold.



To Insure Freshness, You Will Need To Supply These Ingredients:

- Vanilla flavor or extract
- ½ cup butter or margarine (1 stick)
- 1 lb. confectioners' sugar
- ¼ cup peanut butter
- ¼ cup unsalted nuts, any kind
- Small jar of maraschino cherries (or smallest can of pitted tart red cherries)

Optional (For Centers Only):

- Extracts or flavors
- Food colors.

LESSON 2, PART 1

MOLDING CANDIES WITH CENTERS

H

OW TO PREPARE CREME CENTERS MIXTURES

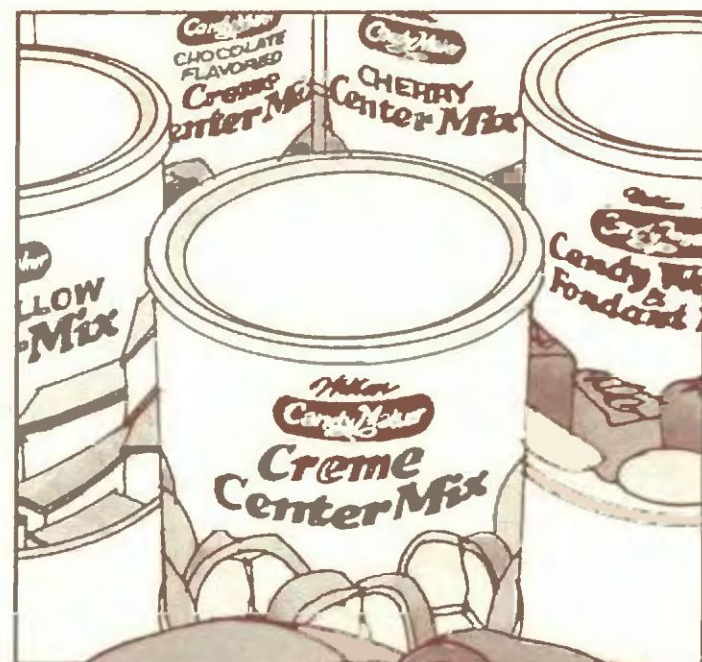
Candy centers are easy to make with Wilton Center Mixes. Some of the premixed flavors available are: Rum, Chocolate, Marshmallow, Raspberry, Strawberry, Lemon, Cherry, Orange and Maple. For this lesson you will be using the basic Creme Center Mix. This versatile mix can be flavored, colored and used in a variety of recipes.

After you have prepared the center mixture, it needs a "rest" to give it time to stiffen before it can be handled. To save time, we will mix a full batch of center mix at once and then divide it for use in different projects throughout Lesson 2. Have two small bowls or containers ready.

How to Make Basic (Vanilla) Creme Center Mixture

You will use:

- 1 canister Creme Center Mix
- 3 Tbsps. hot tap water
- 1 tsp. vanilla flavor or extract
- ¼ cup butter or margarine, melted (½ stick)
- Electric mixer.



1. Place half canister (about 1½ cups) of dry Creme Center Mix in a large mixing bowl. Add 3 Tbsps. hot tap water and 1 tsp. vanilla. With an electric mixer, mix at low speed for 1 minute then at high speed about 4 minutes until mixture is smooth and well blended.

2. Add remaining half canister of dry Creme Center Mix and ¼ cup melted butter or margarine. Beat at high speed until thoroughly blended (about 1 minute). Scrape sides and bottom of bowl while mixing.

HINT: When mixing is completed centers should look and feel similar to drop cookie dough; very moist, slightly sticky. Center mixture should be a consistency that can be dropped from a spoon and still hold its shape. If center mixture appears dry add water 1 tsp. at a time; then remix. After centers stand 20 minutes you should need to use confectioners' sugar to roll centers so they don't stick to your hands.

3. You will have about 1¾ cups of prepared creme center mixture. Divide it into separate bowls or containers as follows:

- a) ½ cup for Pink Peppermint Centers (set aside . . . we will mix these in a minute);
- b) ½ cup to be flavored with peanut butter; cover and set aside until needed;
- c) leave remaining ¾ cup in original mixing bowl. Set aside, covered, and let prepared mixture set for 20 to 30 minutes. Set timer and go on to next project.

How to Make Pink Peppermint Creme Center Mixture

The basic Creme Center Mix can be flavored and colored in many ways. Let's try a refreshing mint.

You will use:

- Prepared Basic Creme Center mixture, ½ cup
- Pink Candy Color
- Peppermint Candy Flavor.

1. Use the small bowl containing ½ cup of prepared Creme Center mixture. With a toothpick, add a small amount of Pink Candy Color and knead mixture until well blended. If necessary, add more candy color, a small amount at a time, until mixture is an appetizing shade of Pink.

2. Add 1 to 2 drops of Peppermint Candy Flavor and knead until well blended. Taste and add additional flavor, a drop at a time, if desired.

3. Set mixture aside to rest, covered, for 20 to 30 minutes. Go on to next project.

How to Make Peanut Butter Creme Center Mixture

Creamy Peanut Butter Centers are really popular! This mixture needs time to "rest" too, so we are going to make it next.

You will use:

- Prepared Basic Creme Center mixture, ½ cup
- ¼ cup peanut butter
- 2 tsps. water.

1. Use the small bowl containing ½ cup of prepared Creme Center mixture. Add ¼ cup peanut butter and 2 tsps. water; knead until well blended. (Add more water, 1 tsp. at a time, if needed to reach consistency of prepared basic creme center.) Color should be even throughout mixture.

2. Set mixture aside to rest, covered, for 20 to 30 minutes. 26

LESSON 2, PART 1

MAKING CANDIES WITH A CANDY "SHELL"

The ever-popular creme-filled candies can be formed in 2 ways: by dipping the prepared center into melted coating, or by forming a "shell" in the mold, then filling and sealing the "shell." We'll save dipping for Part 3 and make some candies, including Covered Cherries, using the "shell" method now.

To make these candies you will use:

- Bon Bon, Accordion Ruffle and Classic 2 molds (from Lesson 1)
- Light Cocoa Candy Melts
- Prepared creme center mixtures: Basic, Pink Peppermint and Peanut Butter
- Caramel Filling
- Disposable decorating bag
- ¼ cup unsalted nuts.

Melt Your Candy Melts!

You will need 1 lb. of Light Cocoa Candy Melts to complete Part 1. When supply runs low, add additional wafers, melt and stir until smooth. Refer to Lesson 1, page 8 for complete instructions on how to melt Candy Melts.

How to Make a Candy "Shell"

We will be making 6 different filled candies using candy "shells:" Basic, Pink Peppermint and Layered creme centers plus Peanut Butter Creme centers, Caramel centers and Covered Cherries. Later you will follow these same instructions to make the candy "shells" for each of these projects in Part 1.

1. Melt your Candy Melts wafers and stir until smooth and completely melted.
2. Using a spoon (or decorating bag), fill each cavity of your plastic sheet mold about ⅓ full with melted coating. Tap to release air bubbles.

HINT: Never fill more than one sheet mold at a time before you begin painting your "shells;" coating will set and become unworkable.

3. With your decorator's art brush, "paint" the coating up and onto the sides of each cavity to form your "shells". Be sure to leave no bare spots or filling will leak out of finished candies. Hold mold up to the light and check for any thin or missed spots.*

*To clean your art brush, do not use water while you are working on your candies since water would ruin your Candy Melts. Simply use a paper towel to wipe the excess coating off of the brush. Then heat brush slightly by holding it against a warm pot or warm spot on the stove and then wipe again. Repeat until brush is clean.



4. Place mold in refrigerator about 5 minutes to harden "shells." Do not unmold your "shells" yet.

Alternate Method: Fill each cavity of your plastic sheet mold completely with melted Candy Melts. Let mold set in refrigerator for no more than 1 minute to just set outside "shell." Turn candy mold over and pour out still-liquid coating onto foil. Or, place cooling rack on cookie sheet lined with waxed paper or foil. Turn candy mold over and rest it upside down on top of cooling rack. Lift rack and mold and tap so soft centers drip out of mold and onto cookie sheet. This excess coating can be reused later. Turn mold over and scrape flat face of mold with a metal spatula to remove excess coating on mold. Refrigerate 5 minutes to harden "shell." (This method is a bit faster and leaves a perfectly smooth inner "shell;" however, more clean-up time is required.)

5. Fill prepared "shells" with your choice of creme centers. Small amounts of center mixture should be placed in the "shells" and pressed lightly to follow contours of "shell." Softer center mixtures should be piped into the "shell"

using a decorating bag. Fluid centers, like the filling for Covered Cherries, should be spooned directly into the "shells." Follow specific instructions given with each candy making project. Filling should be approximately ⅓ to ½ in. below the top of the "shell" to allow room for a layer of melted coating to seal the candy.

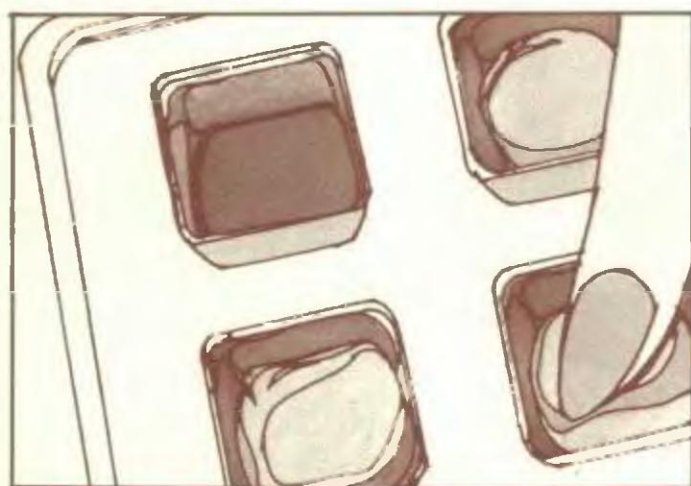


6. Use a spoon (or decorating bag) to seal filled "shells" with melted coating. Tap mold to settle coating after filling each cavity. Be sure to fill all spaces between the filling and the "shell," and to completely cover candy from edge to edge. You don't want to leave any holes; your fillings could leak out or your creme center could dry out.

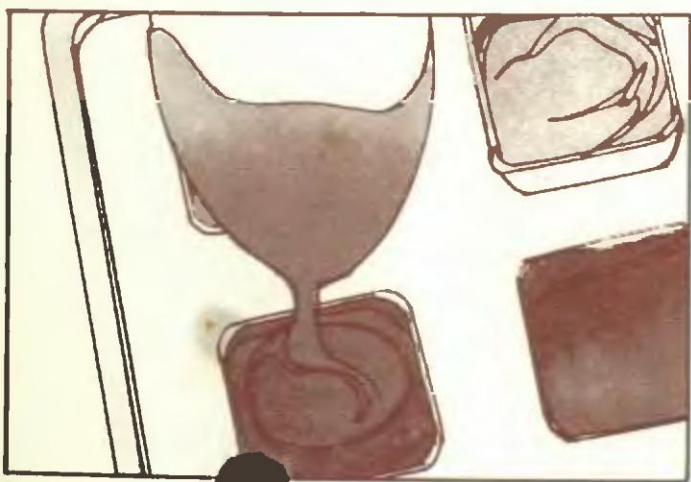
LESSON 2, PART 1

Molding Basic Creme Center Candies

1. Make candy "shells" using Bon Bon plastic sheet mold and Light Cocoa Candy Melts. Follow instructions on page 27 on how to prepare candy "shells" for filling.
2. Pinch off a bit of prepared Basic Creme Center mixture and gently press into candy "shell." Leave enough room at top for layer of melted coating to seal candy.



3. Use a spoon to seal each filled "shell" with melted coating. Tap mold to settle coating after filling each cavity. Place mold in refrigerator for 20 to 30 minutes to completely set the candy "shell." Set timer and go on to next project. Later, unmold candies onto a soft cloth as usual.



Molding Pink Peppermint Candies

1. Make candy "shells" using Classic 2 plastic sheet mold and Light Cocoa Candy Melts. Follow instructions on page 27 on how to prepare candy "shells" for filling.
2. Pinch off a bit of prepared Pink Peppermint Creme Center mixture and gently press into candy "shell." Leave enough room at top for layer of melted coating to seal filled candy "shell."
3. Use a spoon to seal each filled "shell" with melted coating. Tap mold to settle coating after filling each cavity. Place mold in refrigerator for 20 to 30 minutes to completely set the candy "shell." Go on to next project. Later, unmold candies onto a soft cloth as usual.

Molding Peanut Butter Cups

1. Make candy "shells" using Accordion Ruffle plastic sheet mold and Light Cocoa Candy Melts. Follow instructions on page 27 on how to prepare candy "shells" for filling.
2. Pinch off a bit of prepared Peanut Butter Creme Center mixture. Gently press mixture into prepared candy "shell." Leave enough room for a layer of melted coating to seal candy.
3. Use a spoon to seal each filled "shell" with melted coating. Tap mold to settle coating after filling each cavity. Place mold in refrigerator for 20 to 30 minutes to completely set the candy "shell." Set timer and go on to next project. Later, unmold candies as usual.

Molding Layered Creme-Filled Candies

(By now your Basic Creme Center Candies should be completely set. Unmold candies and check mold cavities for left-over coating. Wipe cavities with a facial tissue or cotton ball to clean before reusing mold.)

1. Make candy "shells" using your Bon Bon plastic sheet mold and Light Cocoa Candy Melts. Follow instructions on page 27 on how to prepare candy "shells" for filling.
2. Layer half of "shells" with Basic and Peppermint flavors. Pinch off bits of prepared Basic Creme Center mixture and gently press into candy "shell" to fill half way. Pinch off bits of prepared Peppermint Creme Center mixture and gently press into candy "shell" to fill top half. Leave enough room for layer of melted coating to seal candy.
3. Layer remaining half of "shells" with Basic and Peanut Butter (or Caramel) flavors. Pinch off bits of prepared Basic Creme Center mixture and gently press into candy "shell" to fill less than half way. Place 1 or 2 nuts on top of creme center. Add Peanut Butter Creme mixture or Caramel filling on top. Leave enough room for layer of melted coating to seal candy.
4. Use a spoon to seal each filled "shell" with melted coating. Tap mold to settle coating after filling each cavity. Place mold in refrigerator for 20 to 30 minutes to completely set the candy "shell." Set timer and go on to next project. Later, unmold candies as usual.

Molding Caramel-Filled Candies

(By now your Pink Peppermint Candies should be completely set. Unmold candies and check mold cavities for leftover coating. Wipe cavities with a facial tissue or cotton ball to clean before reusing mold.)

1. Make candy "shells" using your Classic 2 plastic sheet mold and Light Cocoa Candy Melts. Follow instructions on page 27 on how to prepare candy "shells" for filling.
2. Pinch off bits of Caramel Filling and gently press it into candy "shell." For variety, place a nut in the center of some of your caramels. Leave enough room at top for layer of melted coating to seal candy.
3. Use a spoon to seal each filled "shell" with melted coating. Tap mold to settle coating after filling each cavity. Place mold in refrigerator for 20 to 30 minutes to completely set the candy "shell." Set timer and go on to next project. Later, unmold candies onto a soft cloth as usual.

LESSON 2, PART 1

H

OW TO MOLD COVERED CHERRIES

These scrumptuous candies are so easy to make you won't believe it! Candies may be served as soon as they are made, but have a better flavor with more liquid if allowed to age for 2 to 3 days.

To make these candies you will use:

- 2 tsps. dry Creme Center Mix (from 2nd canister)
- Small jar of maraschino cherries (or smallest can of pitted tart red cherries)
- Light Cocoa Candy Melts, melted (if you are running low, add fresh wafers to pot)
- Bon Bon plastic sheet mold (check to see that mold is clean and dry).



1. Make 6 candy "shells" using the Bon Bon plastic sheet mold and Light Cocoa Candy Melts. Follow instructions on page 27 on how to prepare candy "shells" for filling. Refrigerate mold to harden "shells."

2. Drain cherries and reserve juice. Using a spoon and a small bowl, mix $\frac{1}{2}$ tsp. of cherry juice with 2 tsps. of dry Creme Center Mix. Stir until smooth.

3. Use spoon to put a small amount of cherry juice mixture into each prepared candy "shell." Add a single cherry (or half cherry, depending on size) to each "shell", leaving just enough room to seal the candy with melted coating. Be sure cherry does not stick up above rim of "shell" or your finished candy will have a lopsided base.

4. Use a clean, dry spoon to seal candies with melted coating. Be very sure all of your edges are sealed so that your candy does not leak. Place mold in refrigerator for 20 to 30 minutes to harden coating. Later, unmold candies as usual and store at room temperature. (You might have to hide these to make sure they get a chance to age!)



LESSON 2, PART 2

"PAINTING" AND 3-DIMENSIONAL MOLDING

SPECIAL EFFECTS USING COLOR

Painting and 3-Dimensional Molding are two very important parts of your candy making education. The painting technique allows you to produce beautiful, totally original candies that express your creativity as well as your candy making skills. With 3-D Molding, you can make the individual stand-up creations that are so popular for Easter baskets, Christmas stockings and year-round gift-giving. Your final creation in Part 2 will be the creme-filled Panda with painted details (see picture on page 23). But first, the preliminaries!

To complete Part 2 you will use:

- Remaining melted Light Cocoa Candy Melts from Part 1
- About 2 cups fresh Light Cocoa Candy Melts wafers
- ¼ cup White Candy Melts wafers
- ¼ cup White Candy Melts, melted and tinted Pink with a small amount of Pink Candy Color
- Stand-Up Panda Mold
- Classic 2 and Classic 3 Molds from Lesson 1
- Creme Center Mix (remainder of 2nd canister)
- Sharp knife or vegetable peeler
- Waxed paper or foil
- Decorator's art brush
- Toothpicks and cotton swabs (optional)
- ¼ cup butter or margarine, melted (½ stick)
- 1 tsp. vanilla flavor or extract.

Prepare Your Creme Center Mix!

Prepare your creme center mixture now. It should be "rested" by the time you need it for your projects.

1. Place half canister of dry Creme Center Mix in a large mixing bowl. Add 3 Tbsps. hot tap water and 1 tsp. vanilla. With an electric mixer, mix at low speed for 1 minute and at high speed for 4 minutes or until mixture is smooth and well blended.

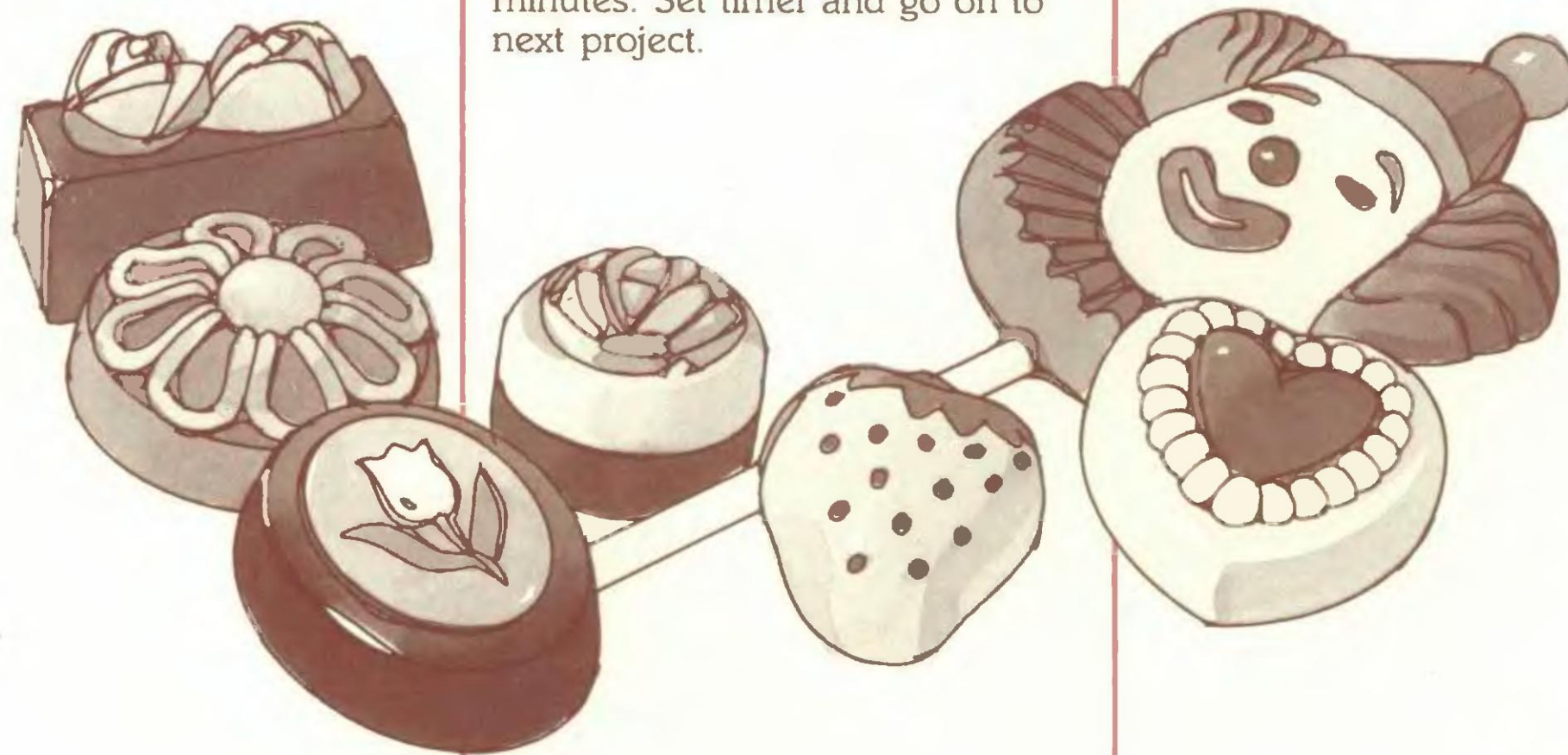
2. Add remaining half canister of dry Creme Center mix and ¼ cup of melted butter or margarine. Beat at high speed until thoroughly blended (about 1 minute). Scrape sides and bottom of bowl while mixing.

3. You will have about 1¾ cups of prepared creme center mixture. Set aside, covered, and let prepared mixture set for 20 to 30 minutes. Set timer and go on to next project.

Melt Your Candy Melts!

You will need about 2 cups of Light Cocoa Candy Melts. Simply add the fresh wafers to container or pan with Light Cocoa coating used in Part 1. Melt and stir until smooth.

For painting, melt ½ cup of White wafers and tint half of that Pink. Refer to Lesson 1, page 14 for complete instructions on how to tint Candy Melts. The Electric Skillet Method with glass jars is perfect for melting a variety of colors at the same time.



LESSON 2, PART 2

LET'S PRACTICE PAINTING

It's really easy to paint in the multicolor details that turn plain designs into extraordinary candies! For practice, you will be using the four star cavities of your Classic 3 mold and the two tulip cavities of your Classic 2 mold.

1. Make sure all three colors (Light Cocoa, White and Pink) of your Candy Melts are completely melted. Stir to equalize the temperature.

2. Use decorator's art brush to paint melted Pink coating into two of the star designs in your Classic 3 mold. Also paint the two tulips in your Classic 2 mold Pink (only the flower section, not the stem or leaves).

Take your time and be careful to keep coating within the design. If you make a mistake, or if coating drips, use a cotton tipped swab, or a toothpick wrapped with a bit of paper towel, to clean off the coating. For greater accuracy, use a toothpick to push coating into the small corners.

Hold mold up to the light to check for thin spots or air bubbles. If light shows through, paint on a bit more melted coating. Tap to release air bubbles. Refrigerate molds for no more than 1 minute or let set at room temperature for about 2 minutes (small areas of coating harden very quickly).

3. Clean your art brush while you wait. Use a paper towel to wipe off as much coating as possible. Then heat brush by holding it against a warm pan or warm spot on the stove. Wipe with paper towel again. Repeat until all of Pink coating is off of brush . . . you don't want to mix colors.

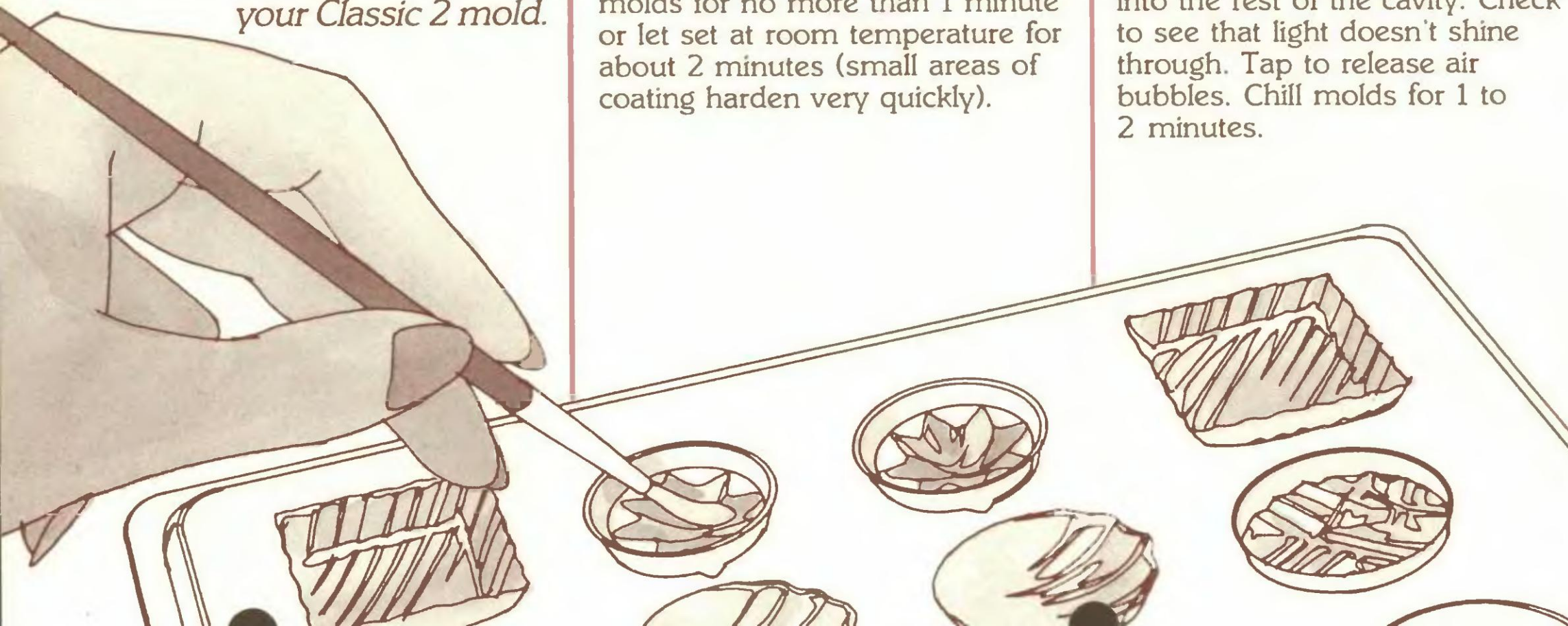
4. Use clean brush to paint Light Cocoa coating into stem and leaves of tulip design. Refrigerate briefly (while you clean your art brush again) for no more than 1 minute or let set at room temperature for about 2 minutes.

5. Use clean art brush to paint melted White coating into the two remaining stars in your Classic 3 mold and into the cameo section around the tulips in your Classic 2 mold. Be careful not to drip or brush melted coating onto the sides of the mold. Paint just enough to fill the stars and the cameos without running over into the rest of the cavity. Check to see that light doesn't shine through. Tap to release air bubbles. Chill molds for 1 to 2 minutes.

6. Use a spoon to fill remainder of each of the 6 cavities with melted Light Cocoa coating. Tap to release air bubbles. Place in refrigerator (about 30 minutes) or freezer (up to 10 minutes) until candies have completely hardened. Clean your art brush while you are waiting.



7. Unmold candies as usual onto a soft cloth. Take a minute to examine your candies. Did you keep your colors within the designs? This technique may take time to perfect, but the results make it well worthwhile.



HOW TO MOLD A CANDY PANDA

Wilton offers over a dozen different stand-up molds for candy making. The cute Panda Mold we've sent makes an especially lovable bear when used with the painting technique (see full-color photograph on page 23).

How To Mold A Creme-Filled Panda

1. Use scissors to separate the 2 halves of your plastic mold at the scoreline. (If you haven't already, wash and thoroughly dry mold before first use.)
2. Use your art brush to paint in Pink details on the front half of the Panda. Use Pink coating to fill in the heart and nose. As you paint, tilt mold to catch the light for the best view of the details. Check to see that light doesn't shine through painted areas. Allow to harden at room temperature, about 1 or 2 minutes.



When you're painting different colors that border on each other, like the heart and the bear's tummy, allow the coating to set or partially harden before painting in the adjacent color. This prevents different colors of coating from running together and keeps the outline of the design sharp and distinct.



3. While coating is setting, clean your art brush. Always remember to clean your brush when you switch from one color to the next. And remember . . . unless you have plenty of time to allow brush to dry, don't use water to clean brush or you will run the risk of ruining your Candy Melts.

4. When Pink coating has hardened, use your clean art brush to paint in the White details on the front of the Panda. Use White coating to fill in the tummy and the whites of the Panda's eyes. Check for thin spots. Tap to release air bubbles. Allow to harden at room temperature, about 5 minutes.

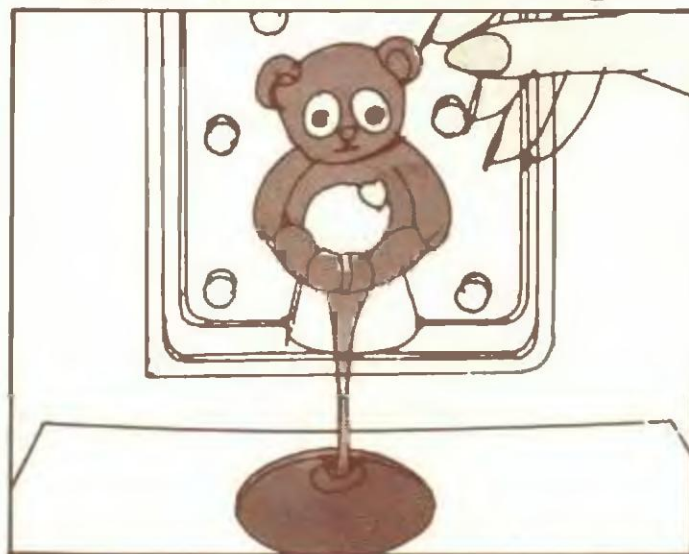
5. Snap the two halves of the mold together. Match the circular guides and press to join the 2 pieces of your mold. Be careful not to flex the mold . . . you don't want to dislodge your painted areas. Turn mold so that open end is at top. Wilton 2-piece molds are designed to stand by themselves but if you want an extra measure of safety, stand mold in mixing bowl and prop it up with crumpled aluminum foil.

6. Fill mold with melted Light Cocoa coating. Use a decorating bag, large spoon or measuring cup with a pouring spout. When mold is half full, stop and tap mold to release air bubbles. Continue filling until coating fills all of the Panda; do not fill neck of mold above Panda. Tap again to release air bubbles.

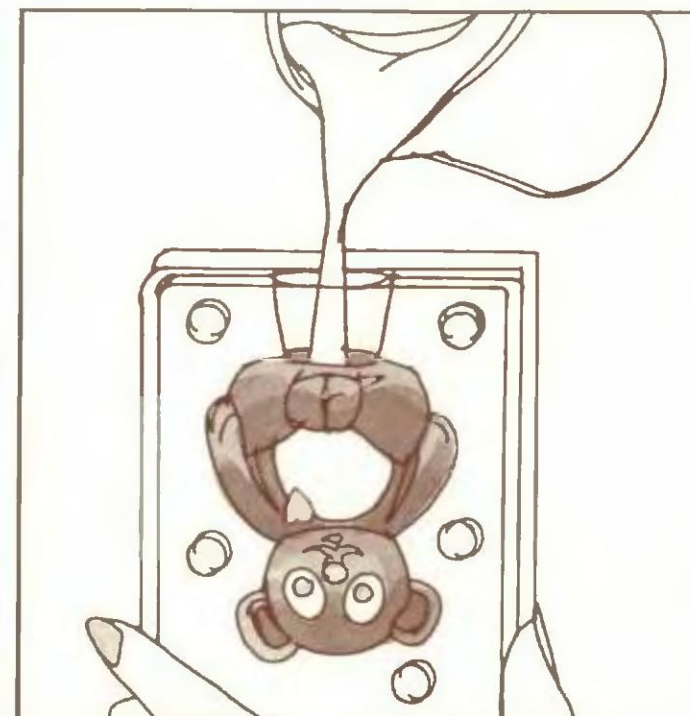


7. Put standing mold in refrigerator for 5 to 10 minutes to harden outside "shell" of mold. Set timer so that you don't over-chill the mold.

8. Remove mold from refrigerator; tip mold over and pour the soft liquid center back into your container of melted Light Cocoa coating. Return mold to refrigerator in upright position (open end is at top) for 30 to 40 minutes to completely harden coating. Mold should be completely frosted. If dark spots remain, return to refrigerator to chill a while longer.



9. Measure $\frac{1}{2}$ cup of prepared creme center mixture. Put mixture in a small pan with 2 tsps. water and stir. Continue stirring over low heat until mixture is just thin enough to pour.



10. Make sure hollow Panda "shell" is well chilled. Quickly pour in thinned creme center mixture, filling almost to the top of the Panda "shell." Allow room for a layer of melted coating to seal the Panda. Refrigerate creme-filled mold upright until set, about 10 minutes.

11. Seal mold by spooning melted coating over creme filling. Return mold to refrigerator until coating is completely hardened, about 30 to 40 minutes.

12. Unmold your stand-up candy by placing the mold on its side on a dish towel. Unsnap the mold; if necessary, slip a blunt knife between the mold to free the two halves. Remove the top half of the mold; turn over the remaining half and gently flex to release the entire piece of candy.

13. A little coating will normally seep beyond the design and between the halves of the mold. Use a sharp knife or vegetable peeler to trim off any rough or uneven edges at the seams and base of the mold.

How To Mold A Hollow Candy Panda

(Optional Project)

FOLLOW STEPS 1 TO 8 ON HOW TO MOLD A CREME-FILLED PANDA To seal the bottom of your Panda, make a small circle of melted coating on waxed paper or foil. Circle should be slightly larger than the opening in the Panda, and about $\frac{1}{8}$ in. thick. Place paper and coating on a flat surface. Set Panda on coating and twist Panda to work coating in and to form a nice flat bottom. Allow to harden at room temperature, about 20 to 30 minutes.



TO UNMOLD PANDA follow Steps 12 and 13 on How To Mold a Creme-Filled Panda.

LESSON 2, PART 3

DIPPED CANDIES

H

OW TO PREPARE AND DIP CREME CENTERS

Have you ever prepared a Chinese stir-fry dish? All of the real work — the marinating, slicing, dicing — is done in advance. The actual cooking time is only 3 to 4 minutes. Making Dipped Candies works in much the same way. You prepare the center mix, flavor it, color it and shape it ahead of time. The actual dipping process is very quick, and, as you will learn, very easy.

In Part 1, you had your first exposure to making centers using the Wilton Creme Center Mix. For your dipped centers, you will begin with the same basic creme center mixture and flavor it in a variety of ways. Have several small bowls available so you can experiment to your heart's content!

To make your Dipped Candies you will use:

- Remaining Light Cocoa Candy Melts
- 1 lb. White Candy Melts
- Remaining prepared Creme Center Mixture
- ¼ cup unsalted nuts, whole
- ¼ cup unsalted nuts, chopped
- Electric mixer
- Ingredients for "experimenting" (see below).

Ingredients for Experimenting With Fillings

Your basic Creme Center Mix is very versatile. You can add professional oil-based Wilton Candy Maker Flavors and Colors or you can improvise with the extracts, flavors and food colors you use for your everyday cooking and baking.

There are many other flavor options open to you for your Dipped Candies. Here are some ingredients you might have available in your cupboard right now!

- Extracts and flavorings* (such as coconut or banana) . . . add a drop at a time to prepared creme center mixture until desired flavor is reached.
- Food colors* . . . add a drop at a time to prepared creme center mixture until desired color is obtained.

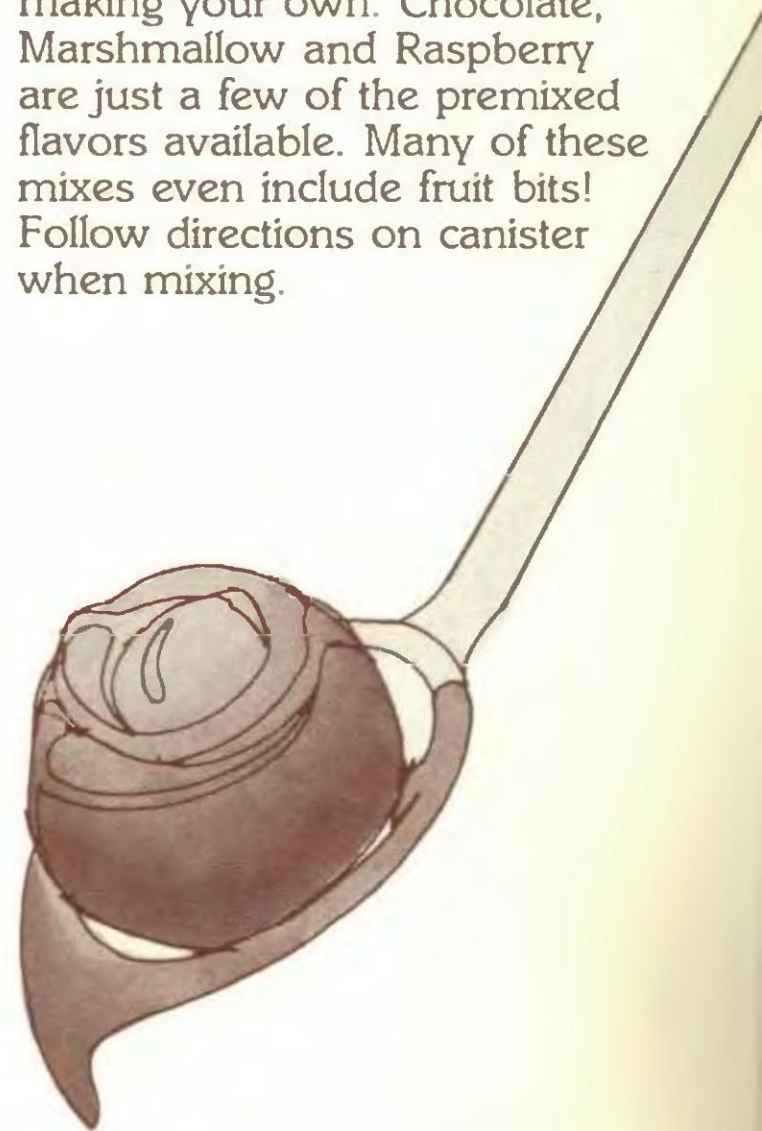
***SPECIAL NOTE:** Remember . . . these are alcohol and water-based. They can be used to flavor or color your creme centers but CAN NOT be used to flavor or color Candy Melts. Use only oil-based products in your Candy Melts brand confectionery coating.

- Powdered instant coffee . . . about 1 tsp. per ½ cup of prepared creme center mixture, or, before preparing creme centers, dissolve instant coffee in the hot tap water you will be using for recipe.
- Cinnamon or other spices . . . about ⅛ tsp. per ½ cup of prepared creme center mixture.
- Crushed peppermint or other crushed hard candy . . . about 1 Tbsp. per ½ cup of prepared creme center mixture.
- Chopped cherries, jellied candies or candied fruits . . . about 1 Tbsp. per ½ cup of prepared creme center mixture.

FOR AN EXTRA TREAT . . .

centers can be rolled in cocoa powder, chopped nuts or toasted coconut, either before or after dipping.

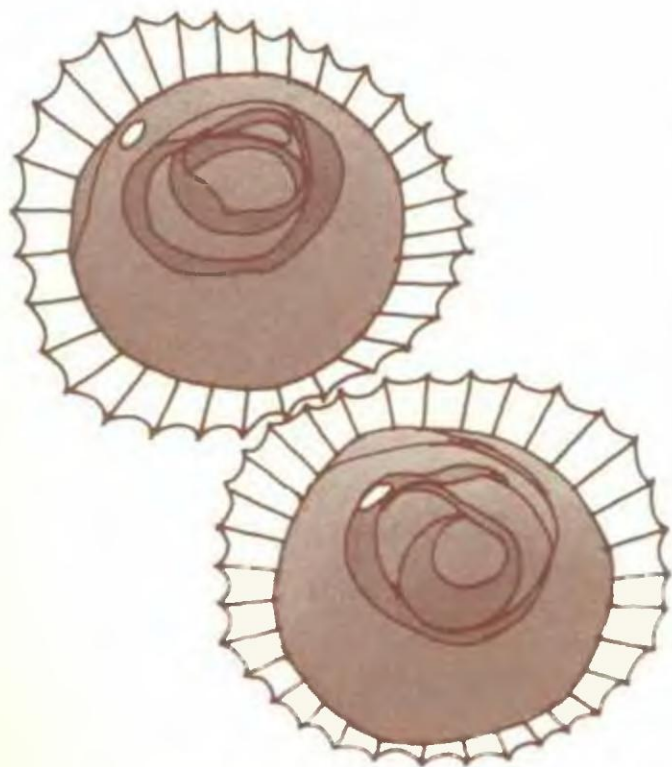
- Wilton Candy Flavors & Colors— There are over a dozen oil-based flavors and colors available. These can be used to flavor both your Candy Melts and your creme center mixtures . . . add a drop at a time to melted coating or prepared creme center mixture until desired flavor or color is reached.
- Wilton Candy Center Mixes — You may want to try one of our flavored center mixes instead of making your own. Chocolate, Marshmallow and Raspberry are just a few of the premixed flavors available. Many of these mixes even include fruit bits! Follow directions on canister when mixing.



LESSON 2, PART 3

How to Mix a Variety of Creme Center Flavors for Dipping

1. You have enough prepared creme center mixture made to make about fifty $\frac{3}{4}$ -in. diameter candy centers for dipping. Divide this mixture into several small bowls, depending on how many flavors you plan to test.
2. Add your choice of flavors, colors or additional ingredients to your small bowls of creme center mixture. You might want to color-key the different flavors you are testing for easy identification. Knead by hand until each is well blended.



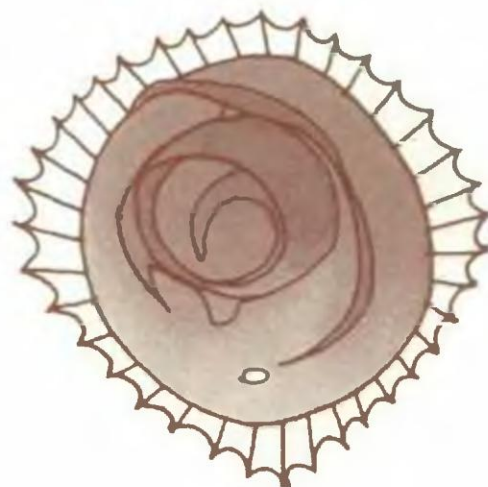
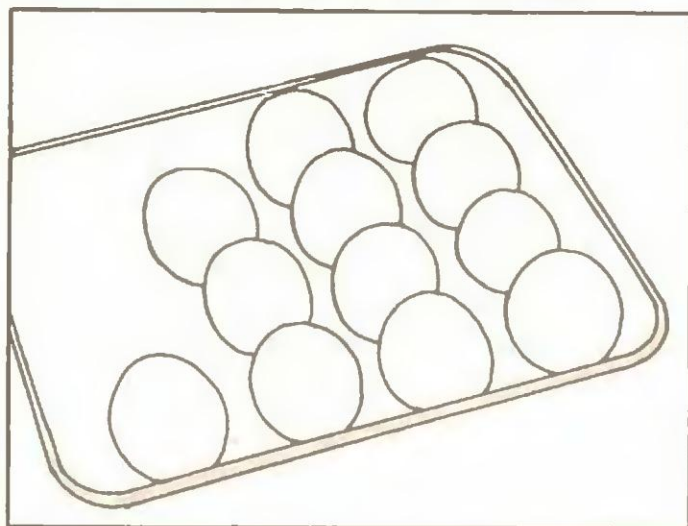
How to Shape Candy Centers for Dipping

There are two basic methods for shaping centers; both are described below. Try both and see which method you prefer.

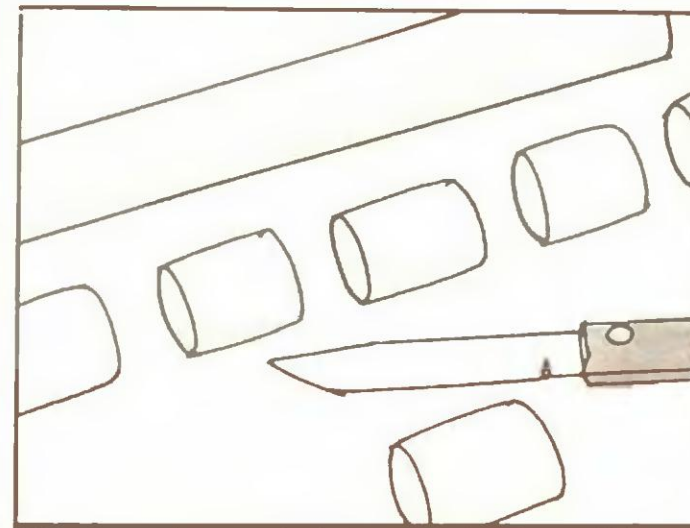
To shape Candy Centers you will use:

- Cookie sheets lined with waxed paper or foil
- Confectioners' sugar (in a shallow bowl or on a plate)
- Prepared creme center mixtures.

Method #1 — Generously dust hands with confectioners' sugar. Pinch off small amount of center mixture and roll it into a round center with $\frac{3}{4}$ -in. diameter. Place center on lined cookie sheet.



Method #2 — Dust hands and bread board or counter top with confectioners' sugar. Roll center mixture into a long cylinder shape about 1 in. thick. Cut into $\frac{3}{4}$ -in. pieces and roll each piece into a round center. Place shaped center on lined cookie sheet.



Shape Your Variety Centers For Dipping

Follow directions above on "How to Shape Candy Centers for Dipping." Repeat until all of your variety centers are formed. For a change of pace, try a few different shapes, like logs or rectangles to identify different flavors.

For extra flavor, consider placing a nut, cherry or miniature marshmallow inside of the center mixture before shaping. If you're nuts about nuts, you can roll shaped center in chopped nuts. Cocoa powder and coconut are also suitable choices for rolling.

Before dipping, let your shaped variety centers set at room temperature about 5 to 10 minutes or until slightly crusted.

Melt Your Candy Melts!

Use the Double Boiler or Microwave I method to melt your remaining Light Cocoa Candy Melts. (Review instructions for melting on page 8, if necessary.) Place first container aside and melt your White Candy Melts in second container.

For variety, you might want to flavor or color a portion of your melted coating. (Use only oil-based flavors and colors in your Candy Melts! Don't get confused . . . you may have just used alcohol or water-based ingredients in your creme centers. Remember they CANNOT be used in your Candy Melts.) Choose a small enough container to keep the melted coating at least 2 in. deep. You will need that depth to dip your candies properly.

If you are using a candy thermometer, the ideal temperature for dipping centers is 95° to 99°F. Remember to stir coatings frequently to equalize temperature and to prevent streaks or lumps.

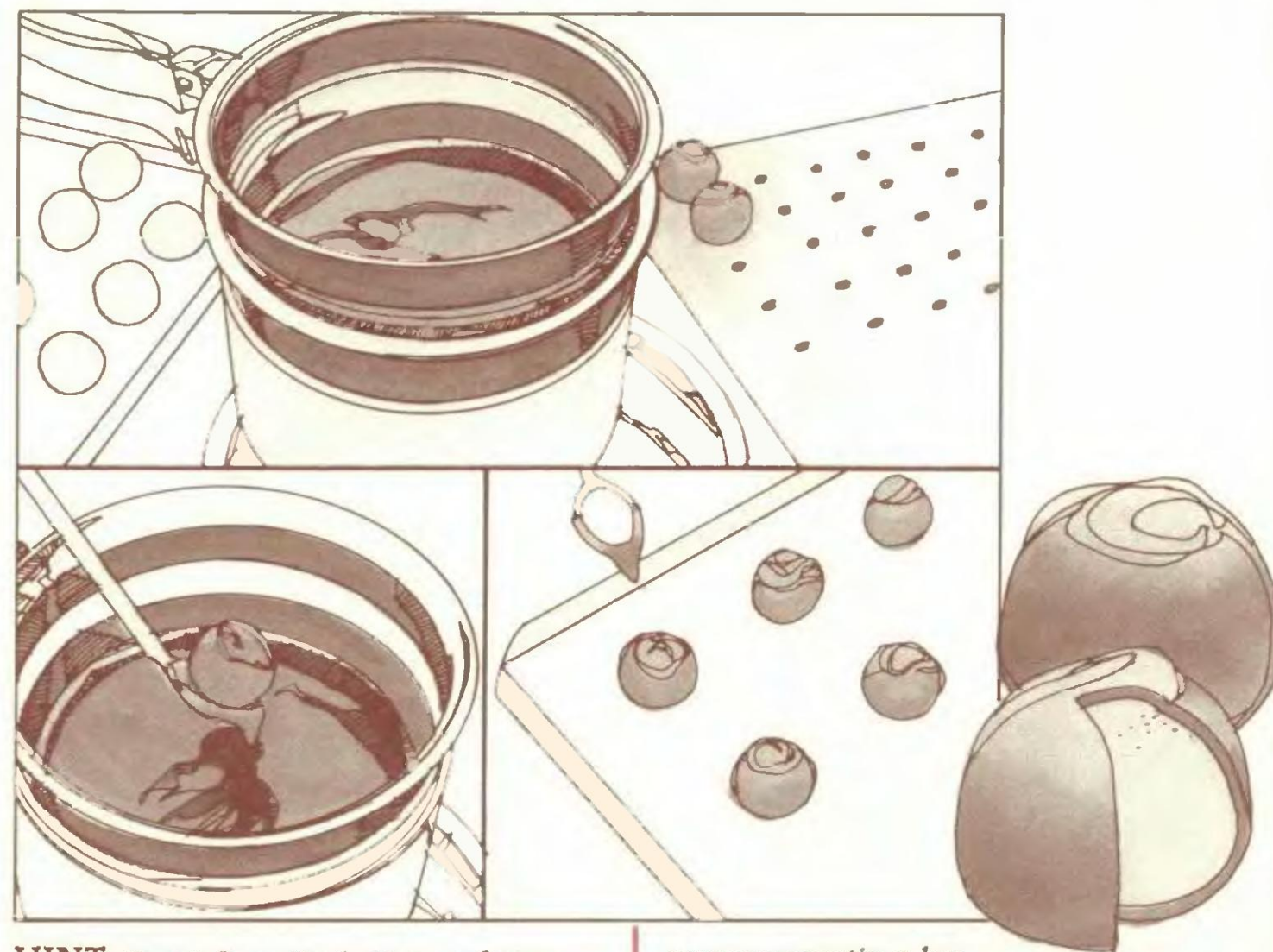
If your coatings become too thick while you are dipping, replace the top pan of the double boiler over warm water and stir until coating is smooth and the correct dipping consistency. As always, be careful not to get any water in your melted coating.

LESSON 2, PART 3

HOW TO DIP YOUR SHAPED CENTERS

Whew! You've finally gotten the preliminaries out of the way! Your centers are mixed, flavored and shaped. Your Candy Melts should be melted and ready to go. Now you'll find out just how easy dipping can be!

1. Set up your work area in an organized manner. We suggest you put your tray of shaped centers on your left, melted coatings in the middle, and your lined cookie sheets for your finished candies on your right. (Lefties . . . reverse directions.) See illustration above.



HINT: To reinforce the bottoms of your dipped candies and to prevent leaks, place dipped candy centers on dabs of extra melted coating that have set (see above.)

2. Drop a candy center into one of your melted coatings. Dip only one center at a time. Use your plastic dipping spoon to quickly, but gently, roll the center over so that all sides are completely covered with coating. (Be careful not to mix coatings as you dip . . . always wipe dipping spoon off with a paper towel before switching from one coating color or flavor to another.)

3. Use the dipping spoon to lift candy center out of the coating. Allow excess coating to drip off of the candy center and back into the pan. Remove the last of the

excess coating by gently scraping the spoon across the edge of the pan. Do not tap spoon against edge of the pan; this could cause the candy center to become lodged in the opening of the dipping spoon.

4. Roll coated center off of the dipping spoon and onto a cookie sheet lined with waxed paper. If coating is fluid enough, you can drip a swirl of coating off of the dipping spoon and onto the top of the candy. Use different designs to identify the flavor of the center, or just for a decorative touch.

Here are just a few ideas to add even more interest to your dipped candies:

a) roll just-dipped candies in chopped nuts or toasted coconut while the coating is semi-set but still soft;

b) roll just-dipped candies in crushed peppermint candies while coating is semi-set but still soft;

c) re-dip a dipped, completely set candy in a different color or flavor of coating. (Try a coffee-flavored center dipped in White coating then re-dipped in Light Cocoa coating. Delicious, particularly with a nut center or chopped nut covering!)

5. Repeat until all of your shaped centers are dipped. Allow dipped candies to set at room temperature for at least 15 minutes before handling.

6. Later, take your prettiest candies and place them in the paper candy cups we've sent. Place candies in the candy box with liner and attach the candy label. Nonchalantly offer friends a sample and watch their surprised looks when they learn that these professional-looking candies were all made and dipped by you!

Congratulations on completing your assignments for Lesson 2!

LESSON 2, PART 4

A FEW WORDS BEFORE WE GO

ADDITIONAL CANDY MAKING IDEAS

Were you able to surprise your friends with your dipped candies? They probably didn't believe you when you told them how easy it was to do! Isn't candy making fun? You get to be creative, taste test, share the goodies with your friends AND collect compliments, too!

You might want to make some more candy before Lesson 3 arrives. Here are a few new ideas using the skills you've learned in Lesson 2.

1. Mold a Solid Panda. Follow instructions on How to Mold a Hollow Panda but let all of coating harden instead of pouring out center. Solid Panda requires about 2 cups of coating; chill for about 90 minutes in refrigerator (up to 30 minutes in freezer) to completely harden coating before unmolding. Or make Hollow Panda and fill with Wilton Marshmallow Center Mix . . . delicious!

2. Try dipping some of these treats: vanilla wafers, animal crackers, fortune cookies, large nuts, cubes of pound cake, marshmallows, jelly beans, soft jellied candies, small pretzels or dried fruit.

3. Dip some fresh fruit for a special dessert. Wash and blot dry fruit pieces before dipping. Here are some ideas: whole strawberries (hold by stem when dipping), pineapple chunks, banana slices or orange sections (peel

orange by hand and carefully separate sections without breaking membrane). After dipping, refrigerate or serve immediately.

4. Use double dipping technique to create two-tone cherry candies. Hold fresh pitted cherry by stem and dip it into melted coating. Cover all of fruit but not the stem. Let coating set and then use stem to dip and cover bottom half of cherry in a second color or flavor of melted coating. Refrigerate and serve as soon as possible.

5. Dip a plain ice cream cone to cover outside with melted coating. Fill it with a variety of homemade molded candies. Tied with a ribbon, it makes an unusual gift or party favor.

Cleaning Up

After you've finished all of your projects for Lesson 2, it's time to clean and store your tools and supplies. If you have any leftover coating, let it cool and then store it in an airtight container at room temperature.

Storing Completed Candies

Creme Center Candies do not require refrigeration. The outside "shell" of confectionery coating seals the candy and keeps the center fresh and moist. That's why it was so important not to leave any breaks or holes in your candy "shells."

All of your homemade candies should be stored in an airtight container, using paper candy cups, waxed paper or foil to keep the pieces separated. Store in a cool dry place away from heat and sunlight.

SPECIAL STORAGE: Dipped fresh fruit should be served as soon as possible after dipping. If refrigerated, dipped strawberries, pineapple, oranges and stemmed cherries will keep 1 to 2 days.

Always serve dipped banana slices immediately.

SPECIAL IDEA: For a sweet gift for a special friend, fill a wicker basket, cookie tin, candy dish or other imaginative gift/container with your homemade candies. Or use Wilton Candy Boxes, Liners, Labels and Paper Candy Cups . . . they'll keep candy fresh and make gift-wrapping easy.

Wash and dry all of your candy molds and store as usual. Wash your dipping spoon and art brush with warm soapy water (it's OK to get brush wet this time since it will have plenty of time to thoroughly dry before you need it again).

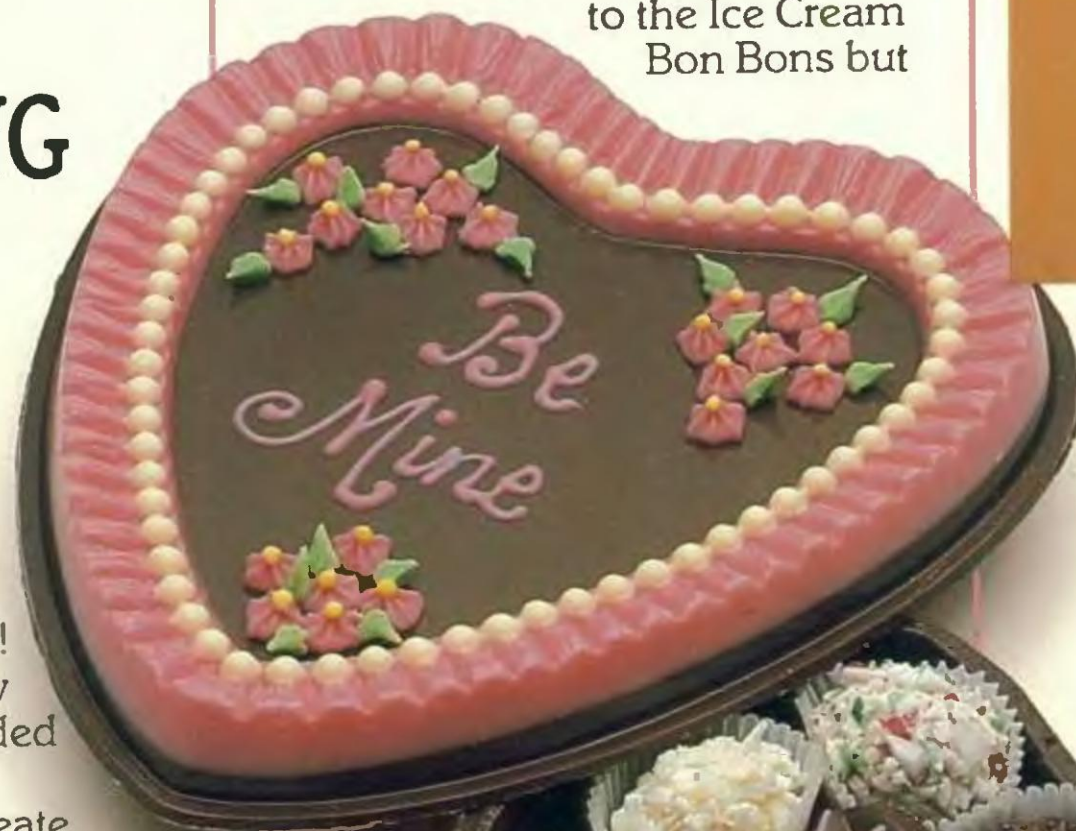


LESSON 2, PART 4

WRAPPING IT UP AND LOOKING AHEAD

You just get smarter and smarter with every lesson! Today you've learned how to make creme-filled molded candies, how to use the "painting" technique to create beautiful effects on a 3-dimensional molded candy, plus how to dip centers and other goodies.

In Lesson 3, you'll learn how to mold a hollow Heart shaped box with removable lid . . . it's made from Candy Melts and is completely edible! You'll learn the basics of decorating and pipe pretty decorations using decorating tips and melted coating. As a special treat or dessert you'll learn how to make Ice Cream Bon Bons and extra-rich, melt-in-your-mouth Truffles. (Personally, I'm partial to the Ice Cream Bon Bons but



some people would vote for the Chocolate Truffles.)

Lesson 3 includes some particularly exciting, extra-impressive candy making projects. They're ideal for gift-giving and for snacking! Your special shipment of lesson pages, tools and supplies will be on it's way real soon!

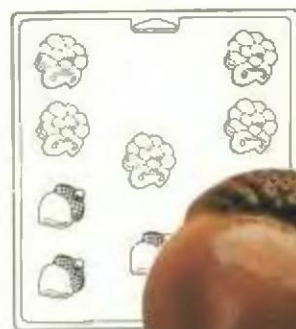
Here's what you'll get in Lesson 3:

- Lesson Pages
- 3 lbs. Dark Cocoa Candy Melts
- 2 lbs. White Candy Melts
- Plastic Heart Box Mold
- Plastic Coupler
- Decorating tips 3 and 16
- Lemon Candy Flavor
- Foil Candy Cups
- Yellow Candy Color
- Green Candy Color
- Disposable Decorating Bags
- Lollipops Sticks.

LESSON 2, PART 5 PRODUCTS YOU CAN ORDER

CANDY MAKER™ SHEET MOLDS

Mold a delectable variety of candy for every season, any reason! Unique shapes and designs make bite-size delights. Washable clear plastic sheets are 7⁹/₁₆ x 8¹/₄ in.



1. ACORNS & FLOWERS.
A natural combination.
10 molds per sheet.
2114-L-823. \$2.00 each



2. ACCORDIAN RUFFLES. Great for peanut butter cups!
10 molds per sheet.
2114-L-1013. \$2.00 each



3. BON BONS. Great for creme center candies.
12 molds per sheet.
2114-L-1072. \$2.00 each



4. LARGE BON BONS.
Extra size is great for chocolate covered cherries! 8 molds per sheet.
2114-L-2656. \$2.00 each



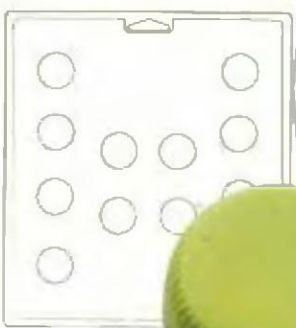
5. OVALS & RECTANGLES.
Detailed geometrics!
10 molds per sheet.
2114-L-2613. \$2.00 each



6. FANCY CHOCOLATES IV. Innovative designs!
12 molds per sheet.
2114-L-2583. \$2.00 each



7. LARGE EGGS.
Approximately 2 x 1¹/₂ x 1¹/₂-in. deep.
8 molds per sheet.
2114-L-1358. \$2.00 each



8. RUFFLES.
Daintier version of #2.
12 molds per sheet.
2114-L-910. \$2.00 each



9. EGGS.
About 1¹/₂ x 1-in.
14 molds per sheet.
2114-L-998. \$2.00 each



10. JACK-O-LANTERNS.
About 2¹/₂-in. wide.
3 molds per sheet.
2114-L-1056. \$2.00 each



11. SHELLFISH.
The rock lobster and friends! 8 molds per sheet.
2114-L-2508. \$2.00 each



12. HARVEST I. Sure to grow in popularity!
10 molds per sheet.
2114-L-2699. \$2.00 each



13. PINEAPPLES & FLOWERS. Fine details!
8 molds per sheet.
2114-L-513. \$2.00 each



14. MUSHROOMS.
Naturally delightful.
14 molds per sheet.
2114-L-572. \$2.00 each



15. CHESS PIECES.
Knight and rook shapes.
10 molds per sheet.
2114-L-602. \$2.00 each



16. SQUARES.
X-cellent details.
12 molds per sheet.
2114-L-955. \$2.00 each



17. ROUNDS.
Half with floral design!
8 molds per sheet.
2114-L-466. \$2.00 each



18. CAMEOS.
A classic beauty!
10 molds per sheet.
2114-L-408. \$2.00 each



LESSON 2, PART 5

MORE CANDY MAKER™ MOLDS

Variety adds spice to your candy making skills! Choose a lollipop mold (7⁹/₁₆ × 8¹/₄ in.), sheet mold (7⁹/₁₆ × 8¹/₄ in.) or stand-up 3-D mold (various sizes). All are easy-to-clean clear plastic.



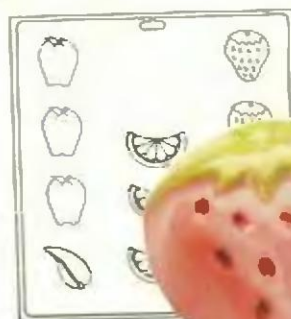
1. HEARTS II. With plain and ornate hearts. 8 molds per sheet.
2114-L-645. \$2.00 each



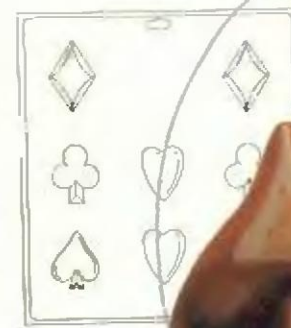
2. SNOWFLAKES. Extra-fine designs year-round! 8 molds per sheet.
2114-L-661. \$2.00 each



3. STARS & SUNS. What a bright idea! 8 molds per sheet.
2114-L-734. \$2.00 each



4. FRUITS. Choose colors for extra realism! 11 molds per sheet.
2114-L-793. \$2.00 each

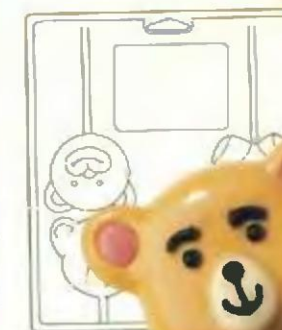


5. PLAYING CARD SUIT SYMBOLS. Card-party perfect! 8 molds per sheet.
2114-L-807. \$2.00 each

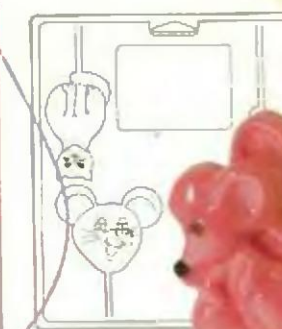
LOLLIPOP TREATS



6. CLOWNS. Go crazy with color! 4 lollipop molds per sheet.
2114-L-4110. \$2.00 each



7. BEARS. Cute and cuddly. 4 lollipop molds per sheet.
2114-L-4055. \$2.00 each

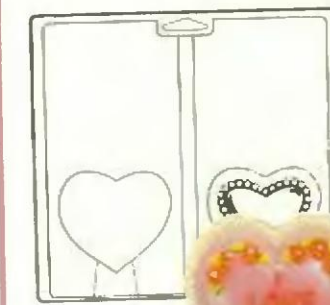


8. CAT & MOUSE. The chase is on! 4 lollipop molds per sheet.
2114-L-4039. \$2.00 each

HOLIDAY 3-D MOLDS



9. PANDA. Perky little pet ideal for anytime. About 3¹/₄" high.
2114-L-1463. \$2.50 each



10. VALENTINE HEART. Pretty ruffled sweetheart is ideal for birthdays, Mother's Day, and more. About 3¹/₂" high.
2114-L-3245. \$2.50 each



11. LAMB. Lovable cutie is perfect for Easter. About 3¹/₄" high.
2114-L-3229. \$2.50 each



12. BASKET. Fill with pretty icing flowers. About 3¹/₂" high.
2114-L-1404. \$2.50 each



13. BUNNY. A "hoppy" holiday basket treat. About 4¹/₄" high.
2114-L-1390. \$2.50 each



14. PUMPKIN. Perfect Halloween party surprises. About 3" high.
2114-L-1447. \$2.50 each



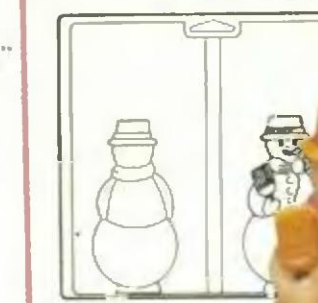
15. TURKEY. They'll love gobbling him up. About 3" high.
2114-L-1420. \$2.50 each



16. SANTA. A jolly little stocking stuffer. About 4" high.
2114-L-1374. \$2.50 each



17. CHRISTMAS TREE. Trimming is fun! About 4¹/₄" high.
2114-L-4012. \$2.50 each



18. SNOWMAN. Brighten up winter with this cool guy. About 4¹/₄" high.
2114-L-3202. \$2.50 each

LESSON 2, PART 5

CANDY MAKING SUPPLIES



1. CANDY MELTS BRAND CONFECTIONERY COATING. Fast-melting and so easy to use.

Sold in 1 lb. bags. **\$2.50 each**

GREEN. 1911-L-404.	LIGHT COCOA. 1911-L-544.
PINK. 1911-L-447.	(Cocoa flavor)
YELLOW. 1911-L-463.	DARK COCOA. 1911-L-358.
WHITE. 1911-L-498.	(Cocoa flavor)
TAN. 1911-L-374.	

2. CANDY FLAVOR.

Oil-based formula for flavoring Candy Melts. 1 oz. bottles.

\$1.95 each

PEPPERMINT. 1913-L-403.	Artificial MAPLE. 1913-L-720.
LEMON. 1913-L-431.	Artificial RUM. 1913-L-705.
LIME. 1913-L-454.	Artificial APRICOT. 1913-L-772.
ORANGE. 1913-L-535.	Artificial ALMOND. 1913-L-799.
SPEARMINT. 1913-L-616.	Artificial PINEAPPLE. 1913-L-802.
CINNAMON. 1913-L-470.	Artificial BUTTERSCOTCH. 1913-L-821.
Artificial BUTTERSCOTCH. 1913-L-497.	Artificial CREAM DE MENTHE. 1913-L-845.
Artificial CHERRY. 1913-L-519.	Artificial STRAWBERRY. 1913-L-861.
Artificial ROOT BEER. 1913-L-551.	
Artificial WINTERGREEN. 1913-L-632.	



3. CANDY COLOR.

Special oil-based candy color for tinting Candy Melts.

3/4 oz. plastic bottles.

\$1.95 each

RED. 1913-L-1124.	VIOLET. 1913-L-1221.
GREEN. 1913-L-1183.	ORANGE. 1913-L-1205.
BLUE. 1913-L-1167.	PINK. 1913-L-1140.
YELLOW. 1913-L-1248.	



4. GOLD FOIL CANDY CUPS. 1-in. diam. cups. Pack of 100.

1912-L-1227. **\$3.95 pack**



5. DIPPING FORK. White plastic, 7 3/4-in. long. Perfect for fruit, odd shaped centers and more.

1904-L-749. **\$1.50 each**



6. DIPPING SPOON. White plastic, 7 3/4-in. long. Ideal for round centers and more.

1904-L-714. **\$1.50 each**



7. 2-PC. DIPPING SET.

Professional quality 2 prong fork and spoon. 9-in. long. Sturdy metal with wooden handles. 1904-L-925. **\$6.95 set**



8. 4-PC. DIPPING SET.

Three forks and a spoon for all your dipping needs. Sturdy metal with wooden handles. 9-in long. 1904-L-838. **\$12.95 set**



9. CANDY CENTER MIXES. Perfect for making delicious tasting centers for dipping. Ten delicious flavors. 16 oz. canister. **\$3.95 each**

CREME CENTER MIX. 1911-L-943.
CHOCOLATE-FLAVORED CREME CENTER MIX. 1911-L-1460.
MARSHMALLOW CENTER MIX. 1911-L-1443.
Artificial RUM CENTER MIX. 1911-L-2016.
Artificial MAPLE CENTER MIX. 1911-L-2032.
Artificial RASPBERRY CENTER MIX. 1911-L-2091.
Artificial STRAWBERRY CENTER MIX. 1911-L-2075.
Artificial LEMON CENTER MIX. 1911-L-2059.
Artificial CHERRY CENTER MIX. 1911-L-2113.
Artificial ORANGE CENTER MIX. 1911-L-2130.

10. CARAMEL FILLING. Form into centers or melt down for dipping. Ready to use. Great for making fast and easy taffy apples. 16 oz. tub. 1911-L-1400. **\$2.95 each**



11. COCONUT FILLING. Ready to eat. Ideal for dipping. Delicious! 16 oz. tub. 1911-L-1028. **\$2.95 each**



12. FANCY CANDY WRAPPERS. Decorative, vibrant foil to enhance and protect your candy gifts. Five shades included — purple, blue, green, red and gold. 125 sheets, 3" x 3". 1912-L-2290. **\$2.50 per pack**



13. DECORATOR'S ART BRUSHES. Set of 3. Essential for painting, making "shells" and more! 2104-L-846. **\$1.39 set**



LESSON 3:

DECORATING WITH CANDY MELTS™ AND MAKING TRUFFLES

Hello again and welcome to Lesson 3. Are you ready for your next candy making adventure? So far you've learned to make over a dozen different taste-tempting candies using plastic sheet molds as well as the drop cluster and dipping techniques. You've made plain, colored and flavored solid candies plus candies with surprises inside like nuts, caramel, cherries and a variety of flavored creme centers.



Here's what we'll learn in Lesson 3 . . .

In Lesson 3 you'll learn how to decorate candies with Candy Melts the easy Wilton Way. A few simple techniques are all you need to turn plain candies into extraordinary creations like the ones pictured here. And, just wait until your friends see the beautiful heart-shaped candy box you're going to mold. It makes a lovely gift, especially when filled with a variety of homemade candies!

But the best is yet to come . . . you're also going to make truffles! This delectable mixture of Candy Melts and whipping cream can be flavored, colored, rolled, dipped and decorated to make a candy so festive, so rich, it is often served as a dessert with coffee. You'll also make Ice Cream Bon Bons; they're very easy to do and, as a dessert, they're out of this world!

In fact, the candies in this lesson are so delicious, you'd better start thinking of hiding places right now. They're sure to disappear quickly!

Now, let's get started!

LESSON 3, INTRODUCTION

H ERE'S WHAT WE'VE SENT

These quality Wilton products and supplies are included in Lesson 3 of your Home Study Course.



1. Lesson Pages.

Add these to your notebook easel with your other candy making lessons.

4. Flavors and Colors. This shipment includes bottles of Lemon Candy Flavor, Yellow Candy Color and Green Candy Color. These can be used to flavor and color your Candy Melts as well as your truffles.

5. Plastic Decorating Bags, Coupler and Decorating Tips. Your 3 disposable bags will be used to pipe pretty decorations onto candies and to pipe truffles into candy cups. Tip 3, a round tip is used for writing and to pipe dots, beads, lines and more. Tip 16, a star-shaped tip, has many uses including piping stars and star flowers and filling candy cups with truffle mixture. The coupler allows you to change tips without changing to a new decorating bag.



2. Candy Melts. To complete the projects in Lesson 3, we've sent 3 lbs. of Dark Cocoa Candy Melts and 2 lbs. of White Candy Melts.

3. Heart Box Mold. This clear plastic 2-piece mold lets you make a 3-dimensional candy box with removable lid. It's fun to decorate, fun to give and fun to get!

6. Candy Cups. We've also sent 9 gold-color foil candy cups for you to use for your very prettiest creations.

7. Lollipop Sticks. We've sent 5 lollipop sticks. Tied with a bow, lollipop candies make cute gifts or lunch box treats.

LESSON 3, INTRODUCTION

H ERE'S WHAT YOU'LL NEED

Most of the items listed here have been used before. Make sure all of your utensils and molds are clean and completely dry before you begin making the candies in Lesson 3.

From Your Kitchen:

- Double boiler (or microwave oven and microwave-safe containers)
- Refrigerator or freezer space
- Large and small spoons
- Several small bowls
- Kitchen timer
- Cookie sheets
- Waxed paper or foil
- Sharp knife or vegetable peeler
- Spatula
- Scissors
- Lint-free cotton dish towel
- Small saucepan with lid
- Wire cooling rack (optional)
- Toothpicks
- Cotton swabs
- Tape.

From Lessons 1 & 2:

- Plastic sheet molds:
Classic 2, Classic 3, Accordion Ruffle, Bon Bon, Lollipop II
- Peppermint Candy Flavor
- Pink Candy Color
- Decorator's Art Brush
- Dipping Spoon.



To Insure Freshness, You Will Need To Supply These Ingredients:

- $\frac{2}{3}$ cup whipping cream
- Powdered instant coffee
- Shredded coconut
- Chopped nuts, unsalted
- $\frac{1}{2}$ cup ice cream, your favorite flavor
- Light corn syrup.

LESSON 3, PART 1

3-DIMENSIONAL MOLDING

M

AKING A CANDY HEART BOX

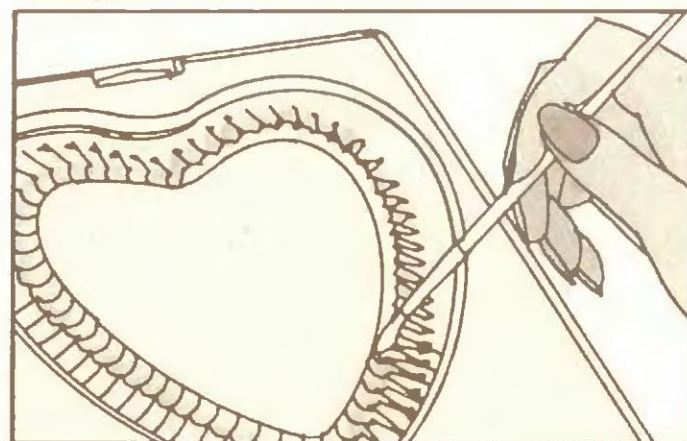
This heart-shaped candy box makes a terrific Valentine's Day gift or anytime-present for someone you love. You will paint and mold the box now and pipe on additional trims later. Remember to wash and thoroughly dry candy mold before using it for the first time.

To mold the Candy Heart Box you will use:

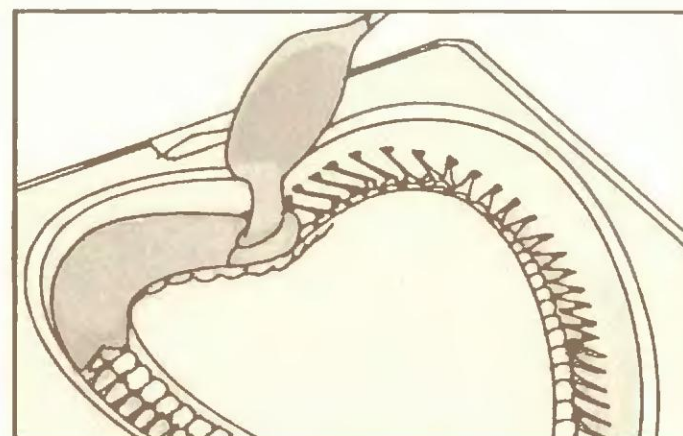
- 2 lbs. Dark Cocoa Candy Melts wafers, melted
- ½ cup White Candy Melts wafers, melted
- Plastic Heart Box Mold
- Pink Candy Color
- Decorator's art brush
- Cookie sheet lined with waxed paper or foil.

1. Melt your 2 colors of Candy Melts in separate containers; refer to Lesson 1, if necessary, to review melting methods. (If you are not using a microwave oven, you should use your double boiler for your Dark Cocoa coating and a small container with the Electric Skillet Method for your White coating.)

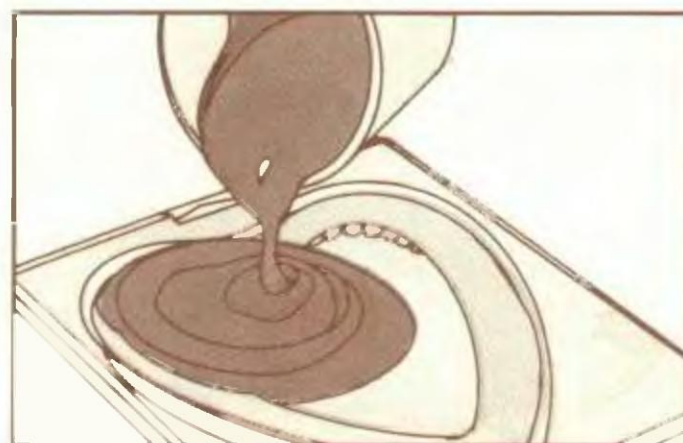
2. Use melted White coating and art brush to carefully paint bead trim areas on mold for box lid. Allow coating to partially set, about 1 to 2 minutes at room temperature.



3. Tint remaining White coating Pink using a small amount of Pink Candy Color. Use a spoon and prepared Pink coating to fill remaining ruffle area just up to the first edge. Tap mold to release air bubbles. Allow coating to partially set, about 1 to 2 minutes in the refrigerator or about 5 minutes at room temperature.



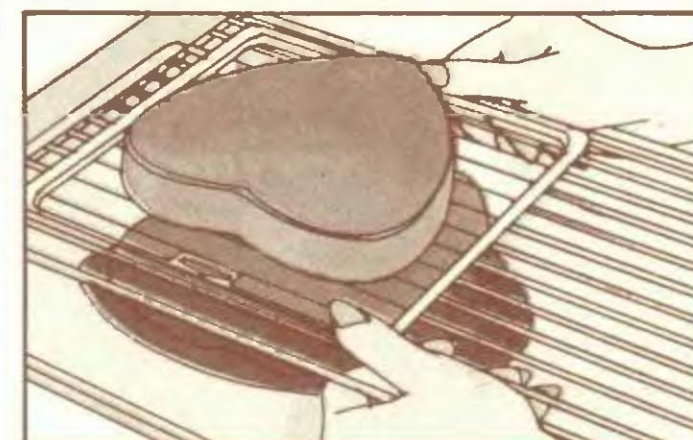
4. While Pink coating is setting, pour or scoop melted Dark Cocoa coating to completely fill mold for bottom of box. Tap to release air bubbles. Allow coating to only form a hardened "shell," about 10 minutes in the refrigerator (up to 5 minutes in the freezer). Set timer so you don't over-chill coating and go on to Step 5.



5. After Pink coating in the lid mold has partially set, pour or scoop melted Dark Cocoa coating to fill remainder of lid. Tap to release air bubbles. Chill until completely hardened, about 45 minutes in the refrigerator (up to 20 minutes in the freezer).

6. When bottom of box has formed a hardened "shell" you will pour off the still-soft center. Prepare a cookie sheet by lining it with waxed paper or foil. Place a wire rack on top of the filled mold and then carefully turn both rack and mold over onto the waxed paper or foil. Tap to remove excess coat-

ing by lifting rack with mold still on it and tapping, leaving hollow heart-shaped "shell" (about ¼-in. thick) in the mold. (Poured off coating should be put back in double boiler and remelted.) Allow "shell" to completely harden, about 30 minutes in the refrigerator.



7. When candy pieces are completely hardened, unmold gently onto a soft cloth. Use a sharp knife or vegetable peeler to even any rough spots. Set pieces aside; you will add candy decorations later.



LESSON 3, PART 2

PIPING WITH CANDY MELTS™

CANDIES YOU WILL DECORATE

Want to learn how to turn simple candies into elegant confections? It's easy! All it takes is a little imagination and practice. Once you've mastered the simple decorating techniques that follow you'll be able to pipe designs, flowers and personalized messages with melted coating to dress up your candies quick as can be!

However, before you begin decorating, you'll need to mold some candies.

To make these candies you will use:

- Remaining melted Dark Cocoa coating from Heart Box
- Classic 3 Plastic Sheet Mold
- Lollipop II Plastic Sheet Mold
- 5 Lollipop Sticks.

1. Melt your Candy Melts coating using your usual method.

2. Fill all of the cavities of your Classic 3 mold. Tap to release air bubbles.

3. Chill candies until hardened, about 30 minutes in refrigerator (up to 10 minutes in the freezer). Set timer and go on to Step 4.

4. Fill the cavities of your Lollipop II sheet mold with melted coating. Tap to release air bubbles. Insert lollipop sticks into grooves and twist sticks to cover tops with coating.

5. Chill lollipops until hardened, about 30 minutes in refrigerator (up to 10 minutes in the freezer). Set timer and go on to next page.



LESSON 3, PART 2

D

ECORATING TIPS AND TECHNIQUES: LET'S PRACTICE!

You say you've never decorated before? And (oh, gosh!) you're afraid you'll never be able to learn how? Well, stop your worrying — it really is quite easy! Just follow the illustrated steps that follow. By the end of this practice session you'll be ready, willing and able to decorate your finished candies!

To practice decorating you will use:

- ½ cup White Candy Melts wafers, melted and tinted Pink
- Plastic Disposable Decorating Bag
- Decorating Tips 3 and 16
- Quick-Change Coupler
- Cookie sheets
- Waxed paper or foil
- Light corn syrup
- Spatula
- Tape.

How To Prepare Practice Surface

Turn cookie sheet over and tape waxed paper or foil over bottom (or tape waxed paper or foil to table or counter top). This will be your practice surface.

When you fill your practice surface with your practice designs you can either:

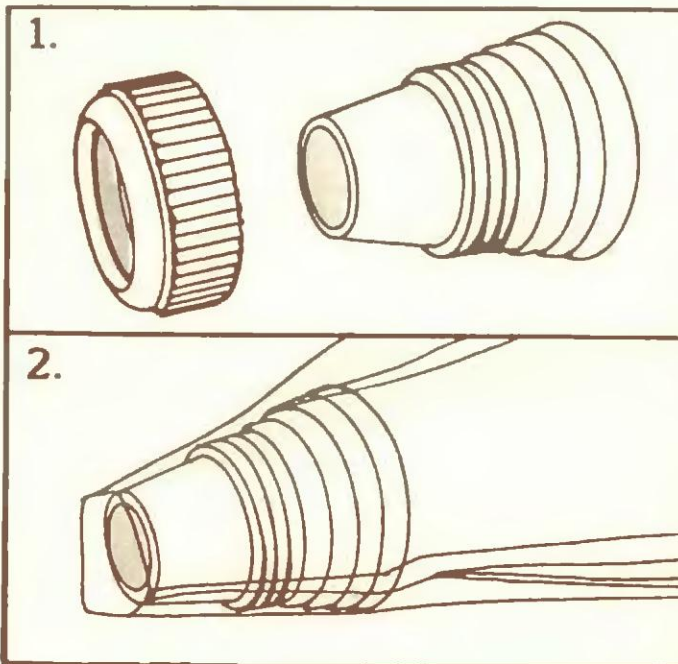
1. Use spatula to scrape coating off of surface and continue decorating on same surface; or
2. Set waxed paper or foil aside with coating on it and prepare new practice surface.

In both cases used coating can be remelted and used again for decorating only. (Keep your decorating coating separate from your candy making coating. Do not use decorating coating to mold candies.)

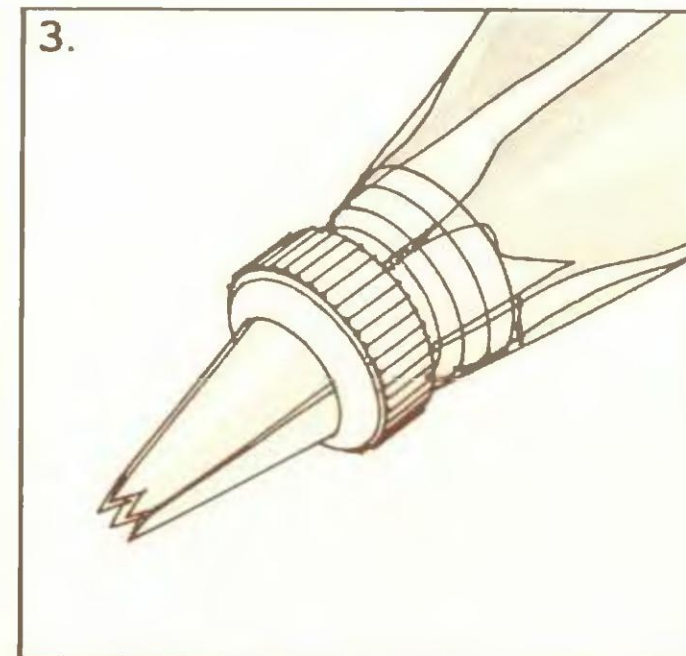
How To Prepare Bag With Decorating Tip and Coupler

Disposable decorating bags can be used without a decorating tip to fill candy molds and to pipe large, plain designs. They can also be used with a decorating tip, or tip and coupler, to produce many different decorations. We will practice with tip 3 (round tip) and tip 16 (star tip); both are very popular with beginners. Prepare bag as described below but do NOT add coating until you are ready to practice decorating.

1. Take coupler and twist the outer ring off of the coupler base. Drop base, narrow end first, down into your decorating bag. Force coupler tip as far down into the decorating bag as it will go.



2. With scissors, trim bag about ¼-in. below bottom edge of coupler.



3. Position decorating tip over bag and coupler. Screw outer ring in place to secure tip. To change tips, simply unscrew ring, switch tips and replace ring on coupler.

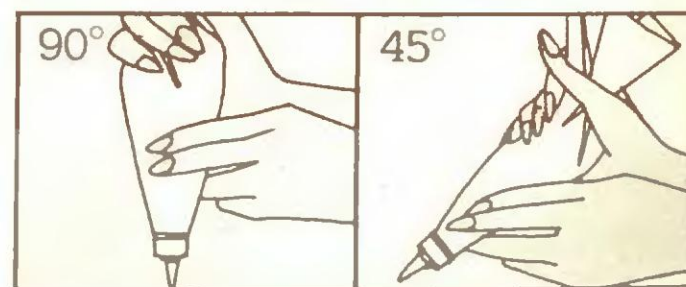
D

ECORATING BASICS... THE OLD 1, 2, 3!



1. PRACTICE MAKES PERFECT. The more you practice, the sooner you'll see your decorations look like the ones in our illustrations. Practice each of the techniques on your practice surface. Instructions tell you the tip and the bag position to use. Just hold the bag in your right hand and guide the tip with the fingers of your left hand. (Lefties do the opposite.) Tip 3 is used for outlining details, printing and writing messages plus beads, bead hearts and bead flowers, leaves and more. Tip 16 is used to pipe stars, star flowers and star puffs.

2. WATCH THE ANGLE OF THE DECORATING BAG. The angle at which you hold your decorating bag must be correct in order to produce a satisfactory decoration. There are two basic bag positions: the 90° angle and the 45° angle (follow illustrations). Instructions specify which of these 2 positions you should use.



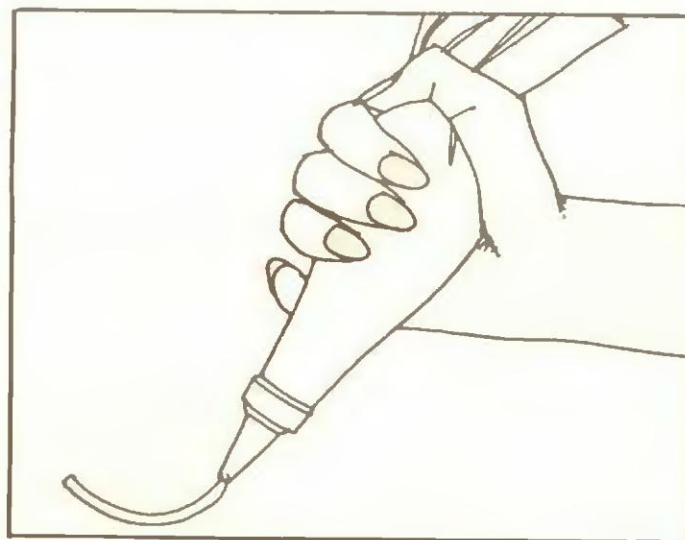
3. CONTROL THE AMOUNT OF PRESSURE YOU APPLY. The amount of pressure and the steadiness with which it's applied to the decorating bag will determine the size and uniformity of the piped design. The more rhythmic and controlled the pressure, the more exact and even the decoration.

LESSON 3, PART 2

DECORATING INSTRUCTIONS

Now it's time to begin practicing. To your $\frac{1}{2}$ cup of Pink coating, add $\frac{1}{4}$ tsp. light corn syrup. Stir quickly until well blended. (Adding corn syrup thickens consistency of coating for better definition, easier decorating and improved control.) More corn syrup may be added, $\frac{1}{4}$ tsp. at a time, until coating has consistency of thick pudding.

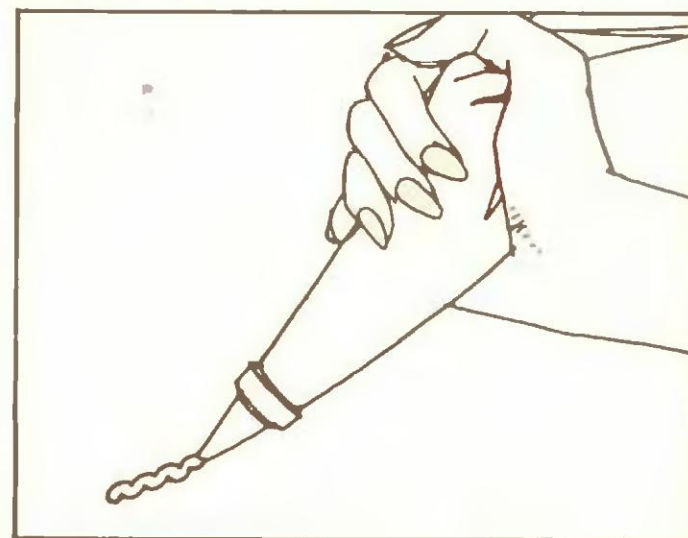
The techniques described below use tip 3 first. Review complete instructions on how to fill decorating bag (page 10) and recipe at left, if necessary. Pour or spoon melted coating mixture into prepared decorating bag with coupler and tip in place. Remember, fill only $\frac{1}{3}$ full. Twist the end of bag closed. Later, when bag is almost empty, open top and add more melted coating to bag. When you are finished practicing, squeeze all remaining decorating coating out of bag. Do NOT mix with your candy making coating.



TO PRINT OR OUTLINE — Use tip 3. Hold decorating bag at a 45° angle to your practice surface. For vertical lines, back of bag is toward you; for horizontal lines, back of bag is toward your right. Touch tip to surface, squeeze, lift and pull string of coating towards you. Stop pressure, touch tip to surface and pull tip away. When you print, be sure to stop pressure and lift tip at completion of each letter. For practice, begin by making 3 vertical, horizontal and diagonal lines. Print your name on practice surface.



TO MAKE "e" MOTION CURLS — Use tip 3. Hold bag at 45° angle to practice surface, with fingertips on bag facing you. As you squeeze out coating, move tip down, up to the right and around as if you were writing the letter "e." Use a steady, even pressure as you repeat procedure over and over. To end, stop pressure and pull tip away. For practice, make 3-in. line and 3-in. circle using "e" motion curls.



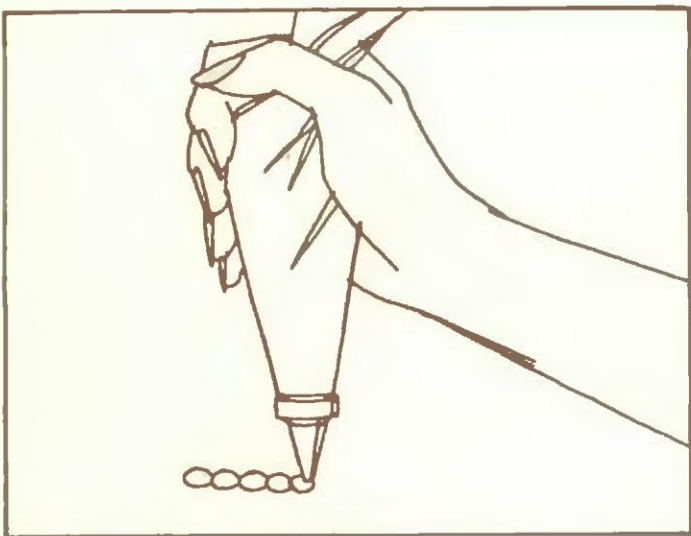
TO MAKE ZIGZAG — Use tip 3. Hold bag at 45° angle. Touch tip to surface and, as you squeeze with a steady even pressure, move bag from side to side slightly to form a zigzag line. Stop squeezing, touch surface and pull tip away. For practice, make a 3-in. zigzag line about $\frac{1}{4}$ -in. across.

TO MAKE SIMPLE LEAVES — Use tip 3. Hold bag at 45° angle to surface, with end of bag pointing at you. Squeeze to build up a base, then pull bag away to relax pressure. Stop, then pull tip away, bringing leaf to a point. For practice, make 5 leaves.

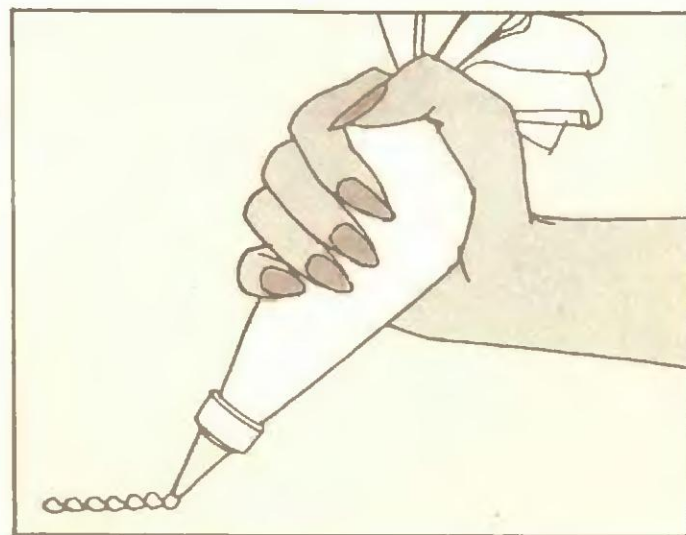


TO MAKE STRING BOW — Use tip 3. Hold bag at 45° angle to practice surface. Lightly touch tip to surface and, as you squeeze out coating with a steady pressure, move tip up and around and down to the left, then up to make first loop. Repeat to right for other loop to complete "figure-8" motion. Finally, hold tip to base of bow and squeeze out two streamers, one to the right and one to the left. Add dot to center of bow. For practice, pipe 2 small bows.





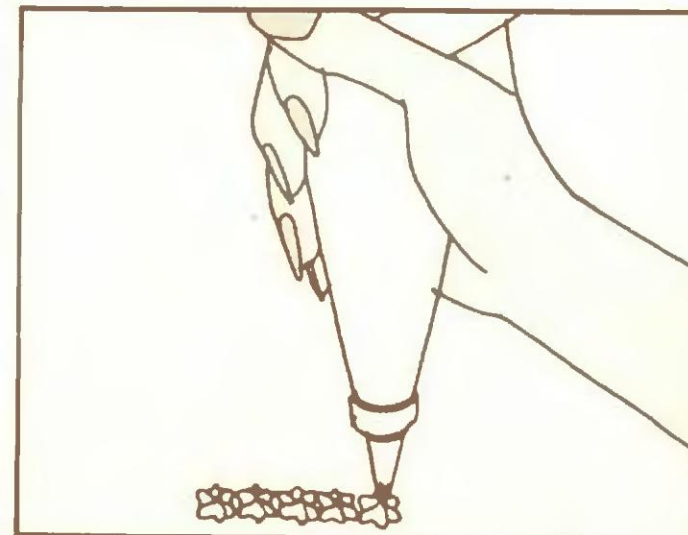
TO MAKE DOTS — Use tip 3. Hold bag at 90° angle with tip almost touching surface. Steadily squeeze out a dot of coating, lifting the bag slightly and keeping tip in coating as it builds up into a small mound. Then stop pressure and pull tip away. Vary the size of the dots by lengthening the amount of time you apply pressure to the bag. For practice, pipe 6 equal-sized dots in a row.



TO MAKE BEADS — Use tip 3. Hold bag at 45° angle with tip slightly above practice surface and end of bag pointing towards you. Squeeze and lift tip slightly so coating fans out into base. Relax pressure as you draw tip down and bring bead to a point. For practice, pipe 2-in. row of beads; head of successive beads are piped onto points of previous beads to form a chain.



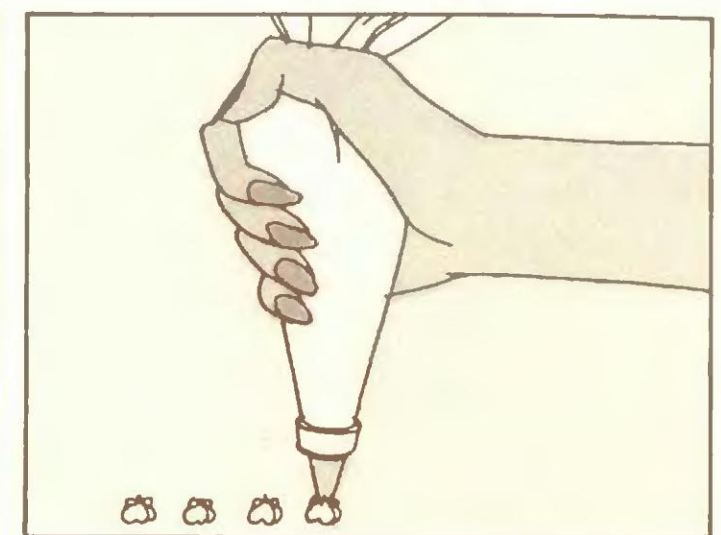
TO MAKE BEAD HEARTS AND BEAD FLOWERS — Use tip 3. For Heart, simply pipe two beads side by side and join points. For Flower, pipe 4 or 5 equally-spaced beads in a circle to resemble "petals." Place head of bead on the outside and pull point toward the center. Finish with a single dot for center of flower. For practice, pipe 2 bead hearts and 2 bead flowers.



TO MAKE STARS — Use tip 16. Hold bag at 90° angle with tip almost touching surface. Squeeze, stop and pull tip away, breaking off cleanly. Remember to stop pressure before you pull tip away. For practice, make 5 stars, about ½-in. apart.



TO MAKE STAR PUFFS — Use tip 16. Hold bag at 90° angle. Squeeze, move hand to the left, then up and around in a circular, clockwise motion. When you reach starting point, move tip into center of decoration. Stop pressure and pull tip away leaving star center. For practice, make 3 star puffs, about ½-in. across.



TO MAKE STAR FLOWERS — Use tip 16. Follow instructions for how "To Make Stars." Use tip 3 and instructions for how "To Make Dots" to pipe a dot in center of star. For practice, add dots to the 5 stars you just made.

HINT: Decorating bag can be placed in microwave oven (or oven heated to 200°F and then turned off) if candy hardens before decorating is completed.

LESSON 3, PART 2

HOW TO DECORATE YOUR PREPARED CANDIES

Now that you've practiced piping with Candy Melts, it's time to decorate your candies! We will suggest different ways to decorate your candies, but feel free to use a few ideas of your own!

A. To decorate your candies you will use:

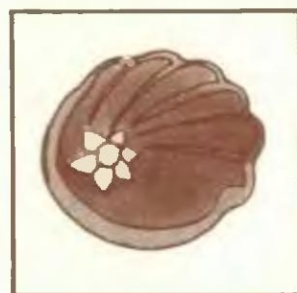
- Your prepared Pink coating mixture and same decorating bag used in your practice session (remelt coating if necessary)
- Decorating tips and coupler
- Completed candies (up to 5 from Classic 3, 1 or 2 Lollipops and Heart Box lid)
- Cookie sheet lined with waxed paper.

1. Arrange candies to be decorated on cookie sheet. Decide how you want to decorate your candies. Follow our illustrations or use your imagination.

HINT: Star flowers can be piped directly onto your candies or made ahead of time on waxed paper, allowed to harden and then attached to candies with small dots of melted coating. Star flowers piped directly onto candies will lie flat. Star flowers that you make ahead and attach can be angled for a more natural look. Dot centers should be a different color than the flower. They can be added later with tip 3 (or with a toothpick) when we are using a different color of coating. Green leaves will be added after flowers are attached to candies.

2. Place tip 16 on coupler. Fill decorating bag with melted Pink coating mixture from practice. If you want star flowers to attach to your candies (they will look particularly nice on Heart Box lid!) pipe them now on sheet of waxed paper. Set aside to harden at room temperature (it will only take about 10 minutes). Remember . . . dot centers and leaves are added to flowers later.

3. Use Pink coating to pipe all of your tip 16 decorations on your candies first. Finish all tip 16 decorations before you change tips. Remove coupler ring and switch to tip 3. Use a cotton swab or tissue to clean all remaining coating off of tip 16 before it hardens. Continue decorating with tip 3.



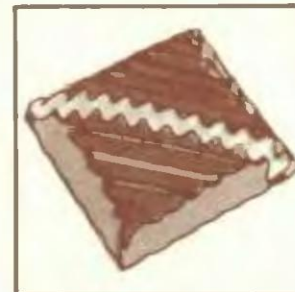
Pipe or attach tip 16 star flower at base of shell candy.



Pipe tip 3 beads onto circle in "V" shape.



Pipe tip 3 outlines onto ridges of star. Finish with tip 3 dot in center.



Pipe tip 3 zigzag onto square candy.



Pipe tip 3 message on lollipop using bead heart for the word "love." If you wish, outline lollipop with bead trim.



Pipe tip 3 four-petal bead flower onto center of scalloped lollipop.



Pipe tip 3 outlines across diamond lollipop.



Pipe tip 3 outlines in a spiral pattern on circle lollipop. Finish with a tip 16 star in center.



Pink Flowers

Green Leaves

White Dots

Pink Ruffle

Cocoa Background

Pipe tip 3 "Love Note" onto lid of Heart Box. Pipe or attach star flowers on lid. Leave a little bit of space between flowers; you will add tip 3 green leaves in Step C.

After you've finished working with your Pink decorating coating mixture, take a clean-up break. You can store your leftover Pink coating and reuse it for decorating later or, if you prefer, you can pipe out extra star flowers on waxed paper now (you can use these later to decorate your truffles!). Squeeze all remaining Pink coating out of your decorating bag. Remove ring and tip; push coupler base up and out of bag. Save bag. Wash and thoroughly dry both tips and coupler; you will need them again in just a few minutes.

B. To decorate your candies you will use:

- ½ cup White Candy Melts wafers, melted and tinted with Yellow Candy Color
- New Decorating Bag
- Decorating tips and coupler, cleaned and dried
- Completed candies (up to 5 from Classic 3 and 1 or 2 Lollipops)
- Cookie sheet lined with waxed paper
- Light corn syrup.

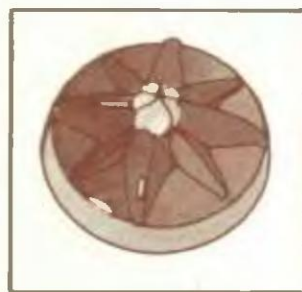
1. Arrange candies to be decorated on cookie sheet. Decide how you want to decorate your candies. You can follow our illustrations or use your own ideas.

2. Add ¼ tsp. light corn syrup to melted Yellow coating. Stir quickly until well blended. More corn syrup may be added if necessary.

3. Decide which tip you want to work with first. (Remember . . . you want to finish all of your decorations with one tip before you change to other tip. Clean used tip before coating hardens.) Prepare decorating bag with coupler and tip. Fill bag with Yellow coating mixture.

4. Use Yellow coating to decorate your candies and lollipops. Change tips, clean used tip and continue decorating.

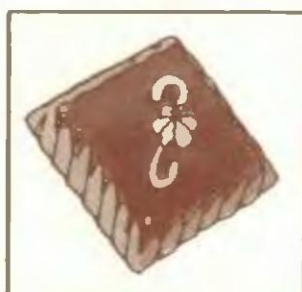
5. If you would like Yellow centers on your pink flowers, use tip 3 to pipe in dots of coating. (If you would prefer White centers, wait. Later, when you are using melted White coating, you can add dot centers using a toothpick!)



Pipe or attach tip 16 star in the center of star.



Pipe tip 3 outlines into "v" shaped grooves of circle.



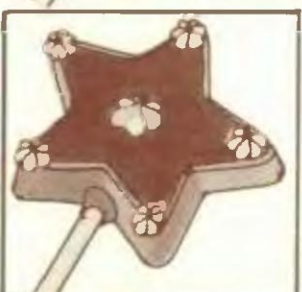
Pipe tip 3 "s" shaped outline on square candy. Pipe or attach tip 16 star flower to center.



Pipe tip 3 bow onto shell-shaped candy.



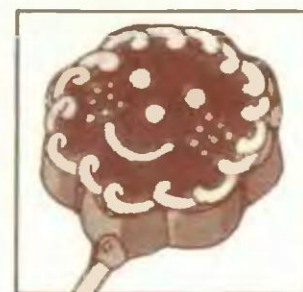
Pipe tip 3 zigzags across diamond lollipop. Pipe or attach tip 16 star flower in center.



Pipe tip 16 stars on points of star lollipop. Pipe tip 16 star in the center.



Pipe 3 bead hearts to decorate heart-shaped lollipop.



Pipe tip 3 dot eyes, dot nose and outline mouth. Pipe tip 3 "e" motion curly hair. Make freckles by adding dots of coating with a toothpick.



Pipe tip 3 "e" motion curl around edge of circle lollipop. Add tip 3 bow to center.

After you've finished working with your Yellow coating, take time to clean-up. Use leftover coating to pipe out extra yellow stars on waxed paper (you can use these to decorate your truffles). Squeeze all of the remaining coating out of your decorating bag. Remove tip and coupler; save bag. Wash and thoroughly dry tips and coupler; you will be using them again.

C. To decorate your candies you will use:

- Decorated candies to which you want to add leaves
- Remaining completed candies (up to 6 from Classic 3, 1 or 2 Lollipops and Heart Box lid)
- Used decorating bag (see Step 1)
- Decorating tips and coupler, cleaned and dried
- ½ cup White Candy Melts wafers, melted and tinted with Green Candy Color
- Cookie sheet lined with waxed paper
- Light corn syrup.

1. Decorating bag can be cleaned and reused. Clean bag you used

for decorating with Pink coating. Refrigerate bag to completely harden coating. Open bag and turn it inside out. Hardened coating will chip off easily when you flex bag.

2. Arrange candies to be decorated on cookie sheet. Think of new decorating ideas.

3. Add ¼ tsp. light corn syrup to melted Green coating. Stir quickly until well blended. More corn syrup can be added if necessary.

4. Prepare decorating bag with coupler and tip 3. Fill with Green coating mixture.

5. Use tip 3 and Green coating to add leaves to the star flowers on your decorated candies and on Heart Box lid (see illustration on page 51). Do not add leaves to any of your extra flowers that are on waxed paper; leaves would break off when you move flowers.

6. Use Green coating and your choice of tips to decorate your remaining candies or to add accents to your decorated candies. Use your imagination this time . . . no sample designs from us!

After you've finished working with your Green coating, clean-up your work area and utensils. Empty and save decorating bags. Later, when coating in bags has hardened, clean both decorating bags (refrigerate bags, turn inside out and chip off coating).

Your piped decorations will set-up quickly — usually 5 to 10 minutes at room temperature is all they need. When piped coatings have hardened, arrange candies on a plate or serving platter. Or, if you prefer, fill your Heart Box with your most artistic creations . . . all of your candies will fit.

LESSON 3, PART 3

DELECTABLE TRUFFLES

H

OW TO MAKE TRUFFLE MIXTURES

Truffles . . . smooth as silk and deliciously creamy! The basic recipe is an easy-to-fix mixture of Candy Melts and whipping cream . . . so simple, yet together they work magic!

You will prepare two truffle recipes to make 60 to 70 candies. You'll divide each recipe to make three flavors each (Chocolate flavor, Cocoa Mint and Mocha plus Vanilla, Lemon and Peppermint) in four truffle variations (dipped truffles, layered truffles, truffles piped into elegant candy cups and truffles in shaped candy "shells").

To make the Basic White Truffle recipe you will use:

- 2 cups White Candy Melts wafers
- $\frac{1}{3}$ cup whipping cream
- 3 mixing bowls or containers
- Saucepan with lid
- Flavors: Lemon Candy Flavor, Peppermint Candy Flavor
- Colors: Yellow Candy Color, Pink Candy Color.

1. Use a sharp knife (or food processor) to chop Candy Melts wafers into pea-sized pieces. Set aside.
2. Pour whipping cream into a small saucepan. Use medium heat to bring cream to a boil, stirring constantly. When cream reaches a boil, remove pan from heat.



3. Add chopped wafers to cream and cover pan. Let mixture stand approximately 5 minutes or until coating has melted.
4. Stir mixture until smooth and creamy.

5. Divide mixture equally into three bowls. One bowl will be left "as is"; cover White Truffle mixture and set aside until needed.

6. To second $\frac{1}{3}$ of mixture, add Lemon Candy Flavor, a drop at a time, until desired flavor is reached. Stir well after each addition. Add a small amount of Yellow Candy Color and stir until well blended. Cover Lemon Truffle mixture and set aside until needed.

7. To last $\frac{1}{3}$ of mixture, add Peppermint Candy Flavor, a drop at a time, until desired flavor is reached. Stir well after each addition. Add a small amount of Pink Candy Color and stir until well blended. Cover Peppermint Truffle mixture and set aside until needed.

To make the Basic Chocolate Flavored Truffle recipe you will use:

- 2 cups Dark Cocoa Candy Melts wafers
- $\frac{1}{3}$ cup whipping cream
- 3 more mixing bowls or containers
- Saucepan with lid
- Flavors: Peppermint Candy Flavor, powdered instant coffee.

FOLLOW STEPS 1 TO 4 FOR BASIC WHITE TRUFFLE RECIPE BUT USE DARK COCOA CANDY MELTS IN PLACE OF WHITE CANDY MELTS.

5. Divide mixture equally into three bowls. One bowl will be left "as is"; cover Chocolate Flavored Truffle mixture and set aside until needed.

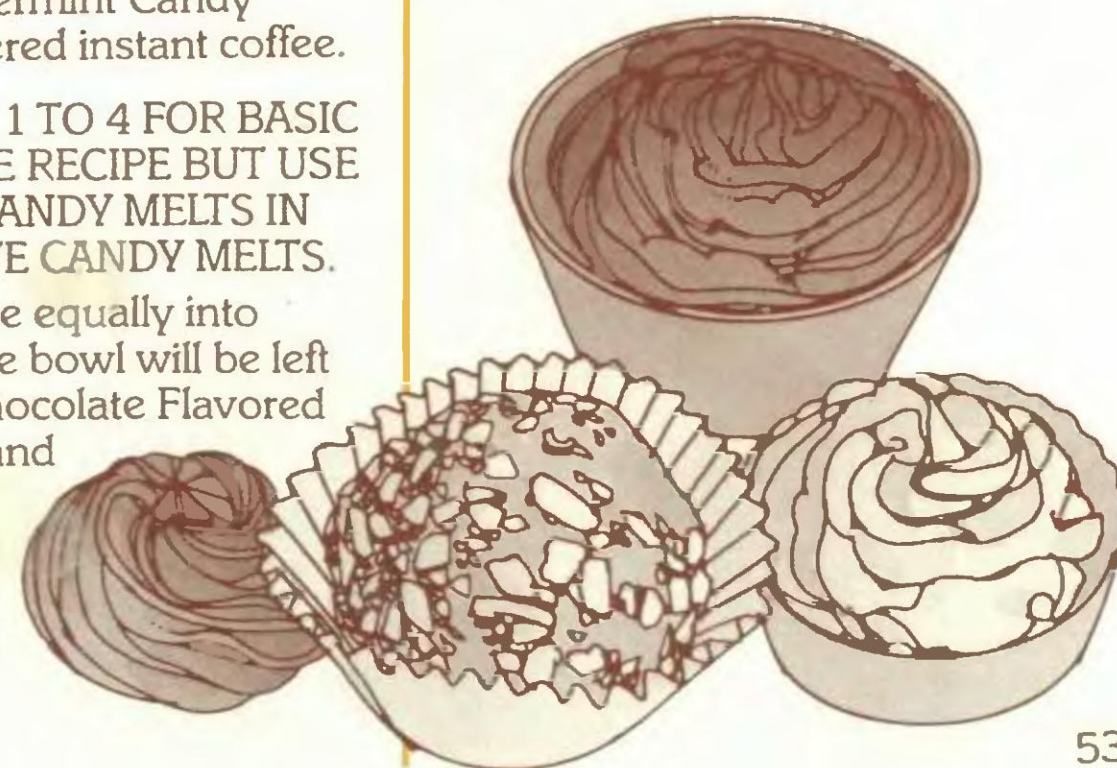
6. To second $\frac{1}{3}$ of mixture, add Peppermint Candy Flavor, a drop at a time, until desired flavor is reached. Stir well after each addition. Cover Cocoa Mint Truffle mixture and set aside until needed.

7. To last $\frac{1}{3}$ of mixture, add $\frac{1}{4}$ tsp. powdered instant coffee. Stir until well blended. Cover Mocha Truffle mixture and set aside until needed.

Melt Your Candy Melts!

You will melt all of the coating needed to complete Lesson 3 now. (If it should thicken while you are working, simply remelt using your usual melting method.) You will need two separate containers.

1. Melt remaining Dark Cocoa Candy Melts and any Dark Cocoa coating left from making hollow Heart Box and candies. Stir until smooth and completely melted.
2. Melt remaining White Candy melts wafers in a separate container. Stir until smooth and completely melted.



LESSON 3, PART 3

MOLDDED CANDIES WITH TRUFFLE CENTERS

These candies begin with a candy "shell" just like the creme center candies you made in Lesson 2. The simple shapes you'll be molding, Accordion Ruffle and Bon Bon, offer a good opportunity to later pipe on or attach decorative touches with melted coating.

To make these candies you will use:

- Melted Dark Cocoa Candy Melts
- Melted White Candy Melts
- Bon Bon Plastic Sheet Mold
- Accordion Ruffle Plastic Sheet Mold
- Prepared Chocolate Flavored Truffle mixture
- Prepared White Truffle mixture
- Decorator's art brush (clean and dry).

1. Use a spoon to fill all of the cavities in your Bon Bon mold about $\frac{1}{3}$ full with melted Dark Cocoa coating. Tap to release air bubbles. Use brush to "paint" coating up and onto sides of mold to form your hollow candy "shells." Make sure no light shows through coating; if it does, touch up with extra coating. Refrigerate "shells" about 5 minutes to harden coating; do not unmold.

2. Use a spoon to fill all of the cavities of your Accordion Ruffle mold about $\frac{1}{3}$ full with melted White coating. Tap to release air bubbles. Use brush to paint "shells." Make sure no light shows through coating. Refrigerate "shells" about 5 minutes to harden coating; do not unmold.



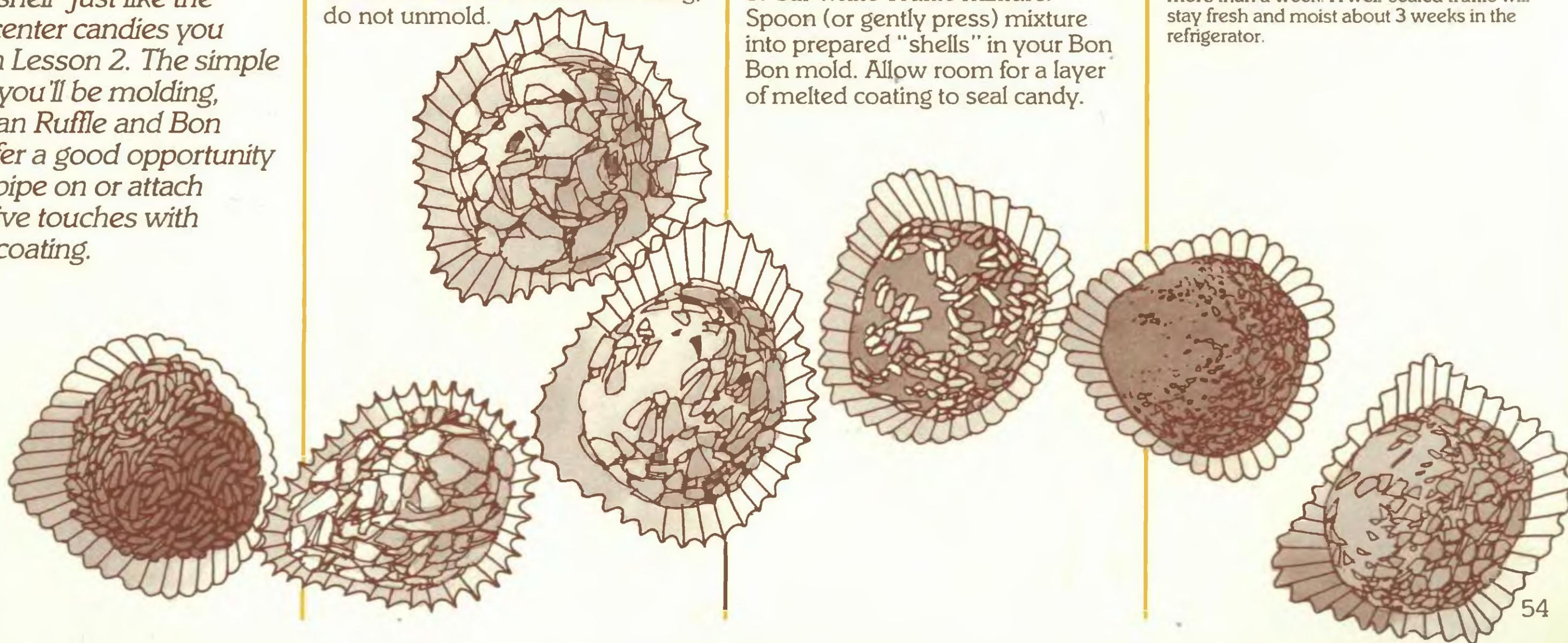
3. Stir White Truffle mixture. Spoon (or gently press) mixture into prepared "shells" in your Bon Bon mold. Allow room for a layer of melted coating to seal candy.

4. Stir Chocolate Flavored Truffle mixture. Spoon (or gently press) mixture into prepared "shells" in your Bon Bon mold. Allow room for a layer of melted coating to seal candy.

5. Seal all of your filled candy "shells" by spooning melted coating over truffle mixture. Tap to settle coating after each addition. Make sure coating completely seals candy "shells" with no gaps or air holes at edges.

6. Chill sealed candies to completely harden coating, about 30 minutes in the refrigerator (up to 10 minutes in the freezer). Unmold as usual onto a soft cloth. Go on to next project.

NOTE: Refrigerate completed truffles until serving time. Truffles contain whipping cream and will spoil if left unrefrigerated for more than a week. A well-sealed truffle will stay fresh and moist about 3 weeks in the refrigerator.



LESSON 3, PART 3

HOW TO ROLL AND DIP TRUFFLES

Remember how easy it was to roll and dip creme centers? Truffles are handled in much the same way. However, since truffles contain whipping cream, you can't leave your rolled truffles unrefrigerated as long as you could your creme centers.

To make these candies you will use:

- Melted Dark Cocoa Candy Melts
- Melted White Candy Melts
- Shredded coconut (tinted if you wish)
- Chopped nuts, unsalted
- Prepared Mocha Truffle mixture
- Prepared Lemon Truffle mixture
- Dipping Spoon
- 2 cookie sheets lined with waxed paper
- Any remaining Chocolate Flavored or White Truffle mixture that you would like to dip.

1. Drop teaspoonsful of truffle mixtures onto lined cookie sheet. Refrigerator to harden, about 30 minutes.

2. Roll each truffle drop into a round center and replace on waxed paper. Let centers set until they return to room temperature and are slightly crusted, about 20 minutes.



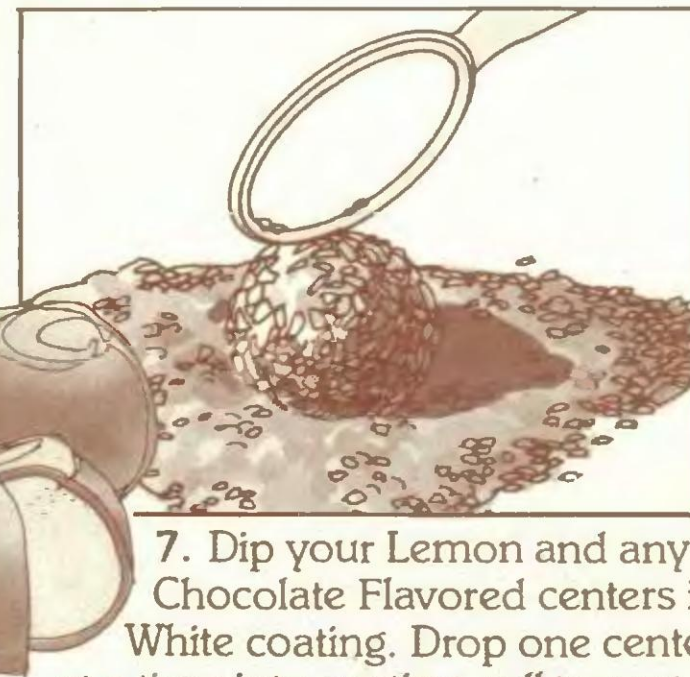
3. Set up work area as usual (left to right): a) cookie sheet with rolled centers on it; b) melted Dark Cocoa coating (stir to equalize temperature); c) plate with nuts on it; and d) cookie sheet lined with waxed paper.

4. Dip your Mocha and any White centers in Dark Cocoa coating. Drop one center at a time into melted coating; quickly but gently roll with dipping spoon. Lift center above container of coating but do not tap (truffles are even softer than creme centers; tapping makes truffles stick to dipping spoon).

Allow excess coating to drip off of center, then scrape the center against the edge of the container to remove the last of the excess coating. Place coated truffle center on lined cookie sheet.

5. Repeat Step 4 until you have dipped all of your Mocha and White centers. Before coating hardens, roll some of coated centers in nuts to cover half of truffle.

6. Remove container of Dark Cocoa coating and replace with melted White coating. Stir to equalize temperature. Replace plate of nuts with plate of coconut.



7. Dip your Lemon and any Chocolate Flavored centers in White coating. Drop one center at a time into coating; roll to coat. Lift center with dipping spoon and remove excess coating. Place center on lined cookie sheet.

8. Repeat until you have dipped all of your Lemon and Chocolate Flavored centers. Before coating hardens, roll some of coated centers in coconut.

9. Allow all dipped centers to harden at room temperature. When coating has completely hardened, transfer truffles to serving plate or storage container and refrigerate. Separate layers of candies with sheets of waxed paper or foil.

HOW TO MAKE LAYERED TRUFFLES

These candies are extra-tempting! They are molded into decorative shapes and their truffle layer is visible and oh-so-inviting!

To make these candies you will use:

- Melted White Candy Melts
- Prepared Cocoa Mint Truffle mixture
- Classic 2 Plastic Sheet Mold.

1. Stir melted White coating to equalize temperature. Use a spoon or decorating bag to fill each cavity of your Classic 2 mold about $\frac{1}{3}$ full with melted White coating. Tap mold to release air bubbles.

2. Chill mold until coating is almost hardened, about 5 minutes in the refrigerator (1 or 2 minutes in the freezer).

3. Stir Cocoa Mint Truffle mixture to soften. Pinch off bits of mixture and press onto almost hardened coating to fill second $\frac{1}{3}$ of each cavity. (If you want to pour this layer into mold, heat truffle mixture over low heat to soften.) Make layers as level as possible, particularly around the edges. Chill to partially set truffle layer, about 5 minutes in refrigerator (1 or 2 minutes in the freezer). Refrigerate leftover truffle mixture (this mixture may be used later).

4. Use a spoon or decorating bag to finish filling mold cavities with a top layer of melted White coating. Tap mold to settle coating after filling each cavity.



5. Chill candies to completely harden coating, about 20 to 30 minutes in refrigerator (up to 8 minutes in the freezer).

LESSON 3, PART 3

HOW TO MAKE PIPED TRUFFLES

These candies are so very elegant! Candy cups are filled with piped truffle mixture and served. A nut or candy flower set in the center can add a delightful touch!

To make these candies you will use:

- Melted Dark Cocoa Candy Melts
- Melted White Candy Melts
- New decorating bag
- Accordion Ruffle Mold (clean and dry)
- Decorator's art brush (clean and dry)
- Prepared Peppermint Truffle mixture
- Remaining Cocoa Mint Truffle mixture
- Any other remaining truffle mixtures
- Cookie sheets lined with waxed paper.

1. Use a spoon to fill each cavity of Accordion Ruffle mold $\frac{1}{3}$ full with melted Dark Cocoa coating. Tap to release air bubbles. Use brush to paint coating up the sides of the mold to form candy "shells." Refrigerate mold until coating is completely hardened, about 5 minutes.

2. After coating "shells" have completely hardened, unmold "shells" onto a soft cloth, then arrange them on a cookie sheet or plate.

3. Repeat steps 1 and 2 using melted White coating.

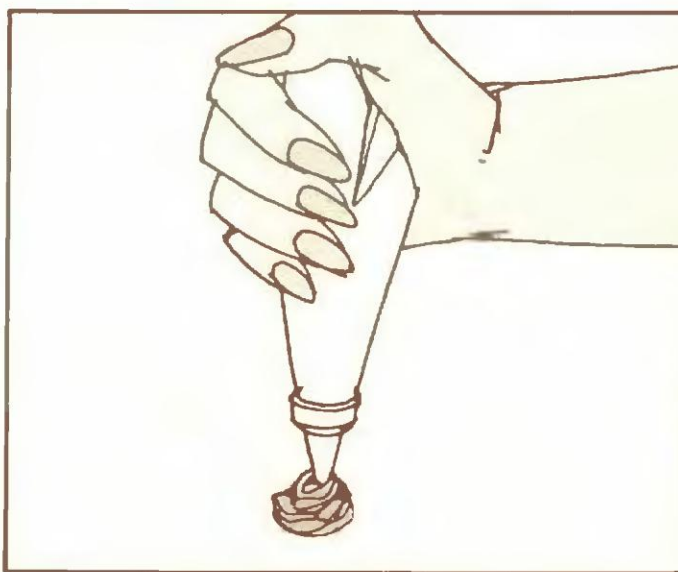
4. Review decorating instructions for how to make Star Puffs, page 50.

5. Decorating bags can also be used without a coupler. Take unused bag and use scissors to cut approximately $\frac{3}{4}$ -in. off of tip. Drop tip 16 into position in bag. About $\frac{1}{2}$ -in. of decorating tip should fit through open end of bag; if necessary, trim bag a little more.

6. Stir vigorously or whip Peppermint Truffle mixture until light and fluffy. Fill prepared decorating bag with truffle mixture and pipe Star Puff into half of prepared candy cups. Continue circular motion until truffle mixture completely fills cup and forms a pretty crown, about $\frac{1}{2}$ -in. above edge of cup.



7. Use remaining Peppermint Truffle mixture to pipe Star Puff directly onto cookie sheet lined with waxed paper . . . candy cup is not needed. Continue until you have used all of your Peppermint Truffle mixture. Squeeze bag well to remove mixture.



8. Stir vigorously or whip Cocoa Mint Truffle mixture until light and fluffy. Fill prepared decorating bag with truffle mixture and pipe Star

Puffs into remaining candy cups. Truffle mixture should fill cup and extend a bit above edge of cup so that decoration can be seen.

9. Any remaining Cocoa Mint or other truffle flavors can be piped directly onto lined cookie sheet as described in Step 7. Or, if you prefer, leftover truffle mixtures can be tightly covered and saved for later use. Keep refrigerated for up to 1 week.

10. As with all truffles candies, refrigerate your Piped Truffles (covered or in an airtight container) until serving time. Since these truffles are not sealed in coating, they will dry out after a while. For best flavor and texture they should be served within 5 to 7 days.

GENERAL INFORMATION

For larger amounts of truffle mixture, use 1 lb. Candy Melts with $\frac{1}{2}$ cup whipping cream. Follow directions given on page 53; refrigerate to thicken mixture more quickly. These quantities will yield approximately 50 truffle centers.

If you notice a layer of "fat" in the chilled truffle mixture, bring mixture to room temperature and then beat well (by hand or with an electric mixer). To help prevent this problem in the future, be sure to beat the coating and whipping cream well before cooling.

For another flavor variation, add chopped nuts or chopped candied fruit to truffle mixture. The traditional fruit cake mixture adds a nice rainbow of color, too!

Truffle mixtures can also be flavored or colored with water-based or alcohol-based flavors and colors. Or, you could substitute your favorite liqueur or brandy for up to half of the whipping cream called for in the recipe. These mixtures may be a little stiffer but, for variety, you might want to experiment.

You can double-dip your truffles to make them last even longer. Dip once as usual and let coating harden. Dip again to add second layer of coating. Roll in nuts or coconut only after second dipping. Or, roll in a strainer or over a wire rack to give your truffles their traditional rough texture.

LESSON 3, PART 4

HOW TO MAKE ICE CREAM FILLED CANDIES

What a wonderful way to wrap up Lesson 3. These tasty ice cream candies can be served for dessert or used to satisfy a sweet tooth between meals. Cool and refreshing, they're particularly delicious when you flavor the coating with Peppermint Candy Flavor!

To make these candies you will use:

- Bon Bon Plastic Sheet Mold
- Remaining melted coating
- ½ cup ice cream, your favorite flavor
- Decorator's art brush
- Candy Flavors and Candy Colors (optional).

1. Allow ice cream to soften just enough so that you can stir it, about 15 minutes at room temperature.

2. Melt remaining coating. Flavor or color it if you wish. Be sure to use only oil-based flavors and colors in your melted coating.

3. These candies taste best with a thinner than usual candy "shell." Use a spoon to fill each cavity of your Bon Bon mold no more than ¼ full with melted coating. Use brush to paint coating up sides of mold to form candy "shell." Chill thoroughly, about 5 minutes in the refrigerator, to completely harden coating.

4. Spoon and press ice cream into candy "shells"; leave room for a layer of coating to seal candy. Chill thoroughly, about 20 to 30 minutes in the freezer.

5. Use a spatula to completely seal candies with a layer of melted coating. Return candies to freezer for 1 hour or longer to completely freeze ice cream. Unmold as usual and store in freezer in airtight container. (Try putting a brown paper bag over your container . . . the kids can't gobble up all of your Bon Bons if they can't find them!)

Congratulations on completing your assignments for Lesson 3!

LESSON 3, PART 5
A FEW WORDS
BEFORE WE GO

ADDITIONAL
CANDY MAKING
IDEAS

How did today's candy making lesson go for you? Bet you never dreamed you'd be able to learn so much so quickly! And just think, you were able to turn out some pretty fancy, pretty luscious new candies on your very first try today!

Truffles are as versatile as they are delicious. In case you want to make some more candies before Lesson 4 arrives, here are a few suggestions.

1. Truffles are traditionally rolled in cocoa powder for a unique velvety look, or in grated chocolate for an appetizing, rough texture. Some tasty alternatives are: crushed graham crackers or cookies, tinted coconut, chopped pistachio nuts.

2. Decorate your piped truffle cups. Sprinkle with chopped nuts, chocolate shavings or colored candy sprinkles. Or top with a whole almond or walnut half or one of your pretty star flowers!
3. Make a personalized dessert for each member of your family! Dip graham crackers in melted coating.

- Make a "sandwich" using truffle mixture as your "spread". Add names and piped decorations with melted coating.
4. Use tip of sugar ice cream cone or make a foil cone. Use tip 16 to fill cone with truffle mixture star puff. Add slivered almonds or candy sprinkles.

Cleaning Up
When you've finished, take the time to clean your utensils and tools. The better you care for your candy making supplies, the longer they will last.

Plastic decorating tips and coupler can be washed with warm soapy water. You might want to put them inside of a sandwich bag and seal with a twist tie.

If you have any leftover Candy Melts flowers or stars, they can be saved and used later. Store in an airtight container in a cool, dry place.

Storing Completed Candies
As mentioned earlier, truffles (as well as any leftover truffle mixture) need to be refrigerated. The longer they sit at room temperature, the quicker they will dry out or spoil. Seal in plastic wrap or place in an airtight container to maintain their fresh flavor longer. Strong flavors, such as Lemon or Peppermint, should be stored separately to keep flavors from mixing over time.

Ice Cream Bon Bons must, of course, be stored in the freezer. An airtight container is recommended to prevent candies from picking up foreign odors.

Store your other candies at room temperature (refrigerate in overly warm weather).

Heart Candy Box should be boxed to keep it from getting accidentally smashed. Decorated candies should be kept out of direct sunlight so colors won't fade.

Wipe plastic molds with a soft tissue. Wash with water only if they are particularly dirty or sticky. Dry molds and store flat.



LESSON 3, PART 5

WRAPPING IT UP AND LOOKING AHEAD

Can you believe it? You've completed Lesson 3 of your Home Study Course. This puts you over the half-way point . . . graduation is just two candy-packed lessons away!

By now you've mastered solid candies and filled candies, candy "shells" and dipped centers, creme centers and truffles. The 3-dimensional molded candies you made, like the Heart Box, make breathtaking special projects and super gifts. The special skills you've learned, "painting" to add color accents as well as piping Candy Melts with decorating tips, offer you unlimited creativity. They're so important to expert candy making since really great candy must be visually exciting, actually tempting, as well as delicious to eat!

In Lesson 4, you'll learn about specialty candies. You'll make candy "shells" and cups and fill them with new delights — recipes and instructions for making Cherry Cordials and liqueur-filled candies are included.

You'll also be introduced to two very different cooked candy treats — Divinities and Nougats. Although the recipes are similar, Divinities are noted for their heavenly-light texture while Nougats are devilishly chewy. You'll learn the secrets of creating both and turn out several pounds of out-of-this-world candy centers, logs and bars.



Be on the lookout for Lesson 4 in your Wilton Candy Maker Home Study Course. It will be on its way very soon.

Here's What You'll Get In Lesson 4:

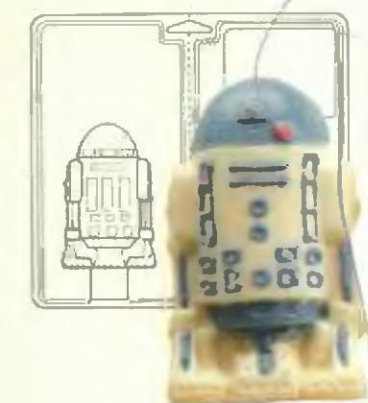
- Lesson Pages
- 2 lbs. Dark Cocoa Candy Melts
- 1 lb. White Candy Melts
- Cordial Cup Plastic Sheet Mold
- Candy Box (1 lb. size) and Liner
- Candy Thermometer.



LESSON 3, PART 6 PRODUCTS YOU CAN ORDER

CANDY MAKER™ FAMOUS FACES™

Better-looking candies taste better!
Add some excitement with a new
sheet mold (7⁹/₁₆ × 8¹/₄-in.) or
stand-up 3-D mold. These familiar
characters are perfect for painting!
All are high-quality clear plastic.



**1. STAR WARS™ 3-D
STAND-UP MOLD.**
Lovable R2-D2.™
About 3¹/₂" high.
2114-L-2010 \$2.50 each

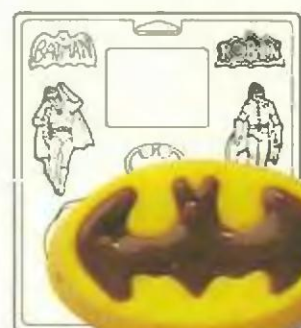


2. STAR WARS I.™
Darth Vader™ &
Storm Trooper™
full-figure and faces.
2114-L-1854.
\$2.00 each

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3. STAR WARS II.™
Yoda,™ Chewbacca,™
R2-D2,™ C-3PO.™
2114-L-1870.
\$2.00 each



4. SUPER HEROES II.†
Batman†, Robin†
and emblems.
2114-L-1900. \$2.00 each



5. SUPER HEROES I.†
Wonder Woman†,
Superman† and emblems.
2114-L-1927. \$2.00 each

† indicates Trademarks of
DC Comics, Inc. © 1983.



**6. RAGGEDY ANN &
ANDY.** Full-figures and
faces. Two lollipop
cavities. 2114-L-1650.
\$2.00 each

© 1983 The Bobbs-Merrill
Company, Inc.



**7. MICKEY MOUSE &
FRIENDS.** Minnie, Pluto
and Mickey. Two
lollipop cavities.
2114-L-1781.
\$2.00 each

Walt Disney's Mickey Mouse,
Minnie, Pluto.
© 1983 Walt Disney Productions.



8. SMURFS II™. Features
Smurf™ family and
Emblem. Two lollipop
cavities.
2114-L-1633. \$2.00 each



9. SMURFS I™. Features
Smurfs™, Smurfette™,
Mushroom Cottage™ and
Emblem. Two lollipop
cavities.
2114-L-1617. \$2.00 each

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Van Nuys, CA



**10. STRAWBERRY
SHORTCAKE™.** Full-
figures and faces of this
adorable sweetheart and
her friends.
2114-L-1676. \$2.00 each

© 1983 American Greeting Corp.



11. CATHY™. A collage
of Cathy poses that
everyone can relate to.
2114-L-1706. \$2.00 each



**12. CATHY™ 3-D STAND-
UP MOLD.** Her happy
smile makes life a lot
more bearable.
About 4" high.
2114-L-1722. \$2.50 each

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**13. SMURF™ 3-D STAND-
UP MOLD.** Jolly Jokey™
is a happy surprise.
About 4-in. high.
2114-L-2036. \$2.50 each

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**14. STRAWBERRY
SHORTCAKE™**
3-D STAND-UP MOLD.
So pretty and perky.
About 4" high.
2114-L-1692. \$2.50 each

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LESSON 3, PART 6

MORE CANDY MAKER™ MOLDS

Variety adds spice to your candy making! Choose a sheet mold (7⁹/₁₆ × 8¹/₄ in.) or a special occasion mold (various sizes). All are easy-to-clean clear plastic.

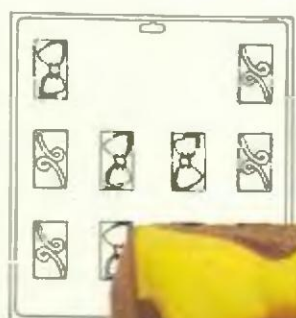
CLASSIC SHAPES



1. HARVEST II. Inspired by nature's finest! 12 molds per sheet.
2114-L-2672. \$2.00 each



2. SHELLS & FISH. Gracefully detailed. 8 molds per sheet.
2114-L-599. \$2.00 each



3. RIBBONS & SCROLLS. Adds variety! 10 molds per sheet.
2114-L-424. \$2.00 each



4. COAT-OF-ARMS. Three different designs. 8 molds per sheet.
2114-L-688. \$2.00 each



5. ROSETTES I. Great for multicolor candies! 8 molds per sheet.
2114-L-750. \$2.00 each



6. ROSETTES II. Great opportunity for using colors! 8 molds per sheet.
2114-L-718. \$2.00 each



7. FLOWERS & LEAVES. Perfect for multicolor candies! 12 molds per sheet.
2114-L-2630. \$2.00 each



8. ROSES. By any name... beautiful. 10 molds per sheet.
2114-L-1511. \$2.00 each



9. WILDLIFE. A challenge to paint. 10 molds per sheet.
2114-L-2567. \$2.00 each



10. FANTASY. Mythical unicorn and graceful motif. 10 molds per sheet.
2114-L-2540. \$2.00 each



11. RIPPLES. Look tasty any way you mold them. 11 molds per sheet.
2114-L-2524. \$2.00 each



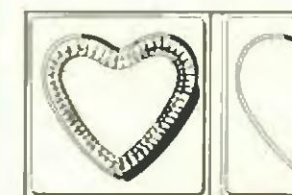
SPECIAL OCCASION MOLDS



12. HAPPY BIRTHDAY. Say it with a candy card! Birthday card is about 6 × 5-in.
1902-L-1592. \$2.00 each



13. HEARTS I. A variety of designs. 11 molds per sheet.
2114-L-1030. \$2.00 each



14. HEART BOX. Present your molded candies in an edible hollow heart box. About 7¹/₂-in. across.
1902-L-3218. \$2.00 each



15. CHRISTMAS I. 7 different holiday designs. 8 molds per sheet.
2114-L-4136. \$2.00 each



16. CHRISTMAS II. 9 different holiday designs. 10 molds per sheet.
2114-L-4152. \$2.00 each



LESSON 3, PART 6

CANDY MAKING SUPPLIES



1. CANDY MELTS BRAND CONFECTIONERY COATING. Fast-melting and so easy to use. Sold in 1 lb. bags. **\$2.50 each**
GREEN, 1911-L-404. LIGHT COCOA, 1911-L-544.
PINK, 1911-L-447. (Cocoa flavor)
YELLOW, 1911-L-463. DARK COCOA, 1911-L-358.
WHITE, 1911-L-498. (Cocoa flavor)
TAN, 1911-L-374.



2. FANCY CANDY WRAPPERS. Decorative, vibrant foil to enhance and protect your candy gifts. Five shades included — purple, blue, green, red and gold. 125 sheets, 3" x 3". **\$2.50 per pack**

3. CANDY THERMOMETER. Stainless steel, professional quality. Accurate measurements for perfect candy making. (Remember, you'll get a candy thermometer as part of Lesson 4.) **1904-L-1168. \$9.95 each**



4. GREETING CARD BOX. Elegantly textured white box will give your card a very professional look. 6 3/4 x 5 1/2 x 1 in. deep. **1912-L-2223. \$.69 each**



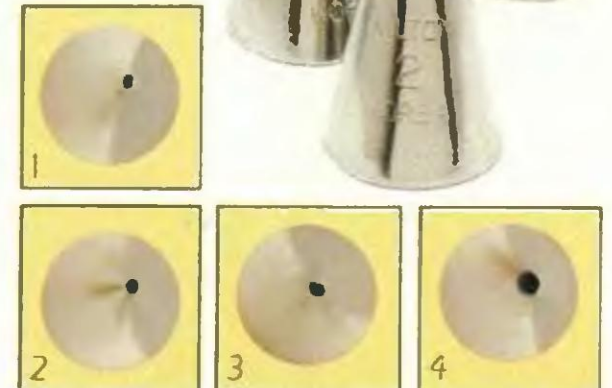
5. CANDY BOX LINERS. Waffle-padded paper sheets to protect candies. Six cut-to-fit 9 1/4 x 5 1/2 in sheets per package. **1912-L-1543. \$.89 pack**



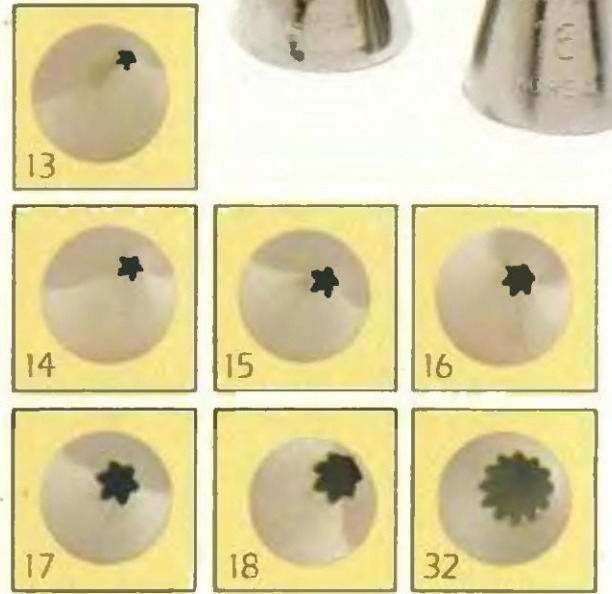
6. DISPOSABLE DECORATING BAGS. Popular 12 in. size bags of heavy duty, transparent plastic — flexible and easy to handle. 12 bags per package. Fits standard tips and coupler. **2104-L-358. \$2.95 pack**



7. STANDARD COUPLER. Fits all decorating bags, standard tips. Lets you change tips without changing bags when using one color icing. White plastic. **411-L-1987. \$.55 each**



8. ROUND TIPS. Smooth, circular openings in metal tips for dots, writing, beads and more. **TIPS 1 to 4. Order 402-L-number. \$.59 each**



9. OPEN STAR TIPS. Quality metal tips to pipe stars and star flowers. **TIPS 13 to 18, 32. Order 402-L-number. \$.59 each**



10. LEAF TIPS. Collect several metal tips to make various leaf styles . . . plain, stand-up or ruffled variations. **TIPS 65 to 67. Order 402-L-number. \$.59 each**



Note: Prices shown are subject to change without notice.

LESSON 4:

SPECIALTY CANDIES

Hello and welcome to Lesson Four. Today is an especially important day in your candy making course — today you'll make your first cooked candies! The bite-sized and 3-dimensional candies, the molded and dipped candies and the creme-filled candies and truffles you've already learned to make could be

considered your elementary candy making education; the painting and decorating techniques would be your high school classes. Now you're ready to advance to candy making "college," the first of two remaining lessons leading to your Wilton Candy Maker diploma!



Here's what we'll learn in Lesson 4 . . .

In Lesson 4, you'll learn four unique candy making skills; the first is liqueur-filled candies. The Cordial Cups you'll make are spirited adult candies that can add a sophisticated touch to any celebration.

The second and third parts of this lesson cover two delicious specialty candies — light-as-air Divinity and chewy Nougat. These cooked candies have similar recipes and use similar candy making techniques. However, by varying the temperature and the quantity of ingredients, the finished candies are amazingly different. You'll learn how to mix and cook, flavor and shape both candies to produce a variety of candies including drops, squares, logs and centers for dipping.

Your final assignment in this lesson will be shaping a candy rose. You'll mix a special recipe of modeling candy and learn to shape it into beautiful, lifelike roses. These edible blooms can add a glorious touch to your finished candies or can be used to create a complete floral centerpiece.

You certainly have a lot of exciting projects to complete today, so don't delay.

Let's begin right now!

LESSON 4, INTRODUCTION

H ERE'S WHAT WE'VE SENT

These professional-quality candy making supplies and ingredients are included in this shipment. Be particularly careful with your Candy Thermometer. . . this is the key that unlocks the door to the world of successful cooked candies!



1. Lesson Pages. We've sent the step-by-step instructions you'll need to complete Lesson 4 plus additional recipes for you to try on your own. Add these pages to your notebook easel for easy reading.

3. Cordial Cup Mold. This plastic sheet mold is a terrific addition to your assortment of candy making molds. Its larger size makes it unique and very versatile.

4. Candy Thermometer. This professional-quality stainless-steel candy thermometer is worth its weight in gold! It gives you the accurate measurements necessary for making batch after successful-batch of delicious cooked candies like the divinity and nougat candies you'll make in this lesson (and the jellies, hard candies and mints you'll make in Lesson 5). It is breakable, so handle it with care.



2. Wilton Candy Melts. To complete this lesson, we've sent 1 lb. of White and 2 lbs. of Dark Cocoa Candy Melts brand confectionery coating. (Remember . . . you can order additional Candy Melts and experiment between lessons, if you wish. See page 22.)

5. Candy Box and Liner. The 1-lb. size candy box and cut-to-fit liner are sized just right for gift-giving. A box of your homemade candies would make a lovely hostess gift!

LESSON 4, INTRODUCTION

H ERE'S WHAT YOU'LL NEED

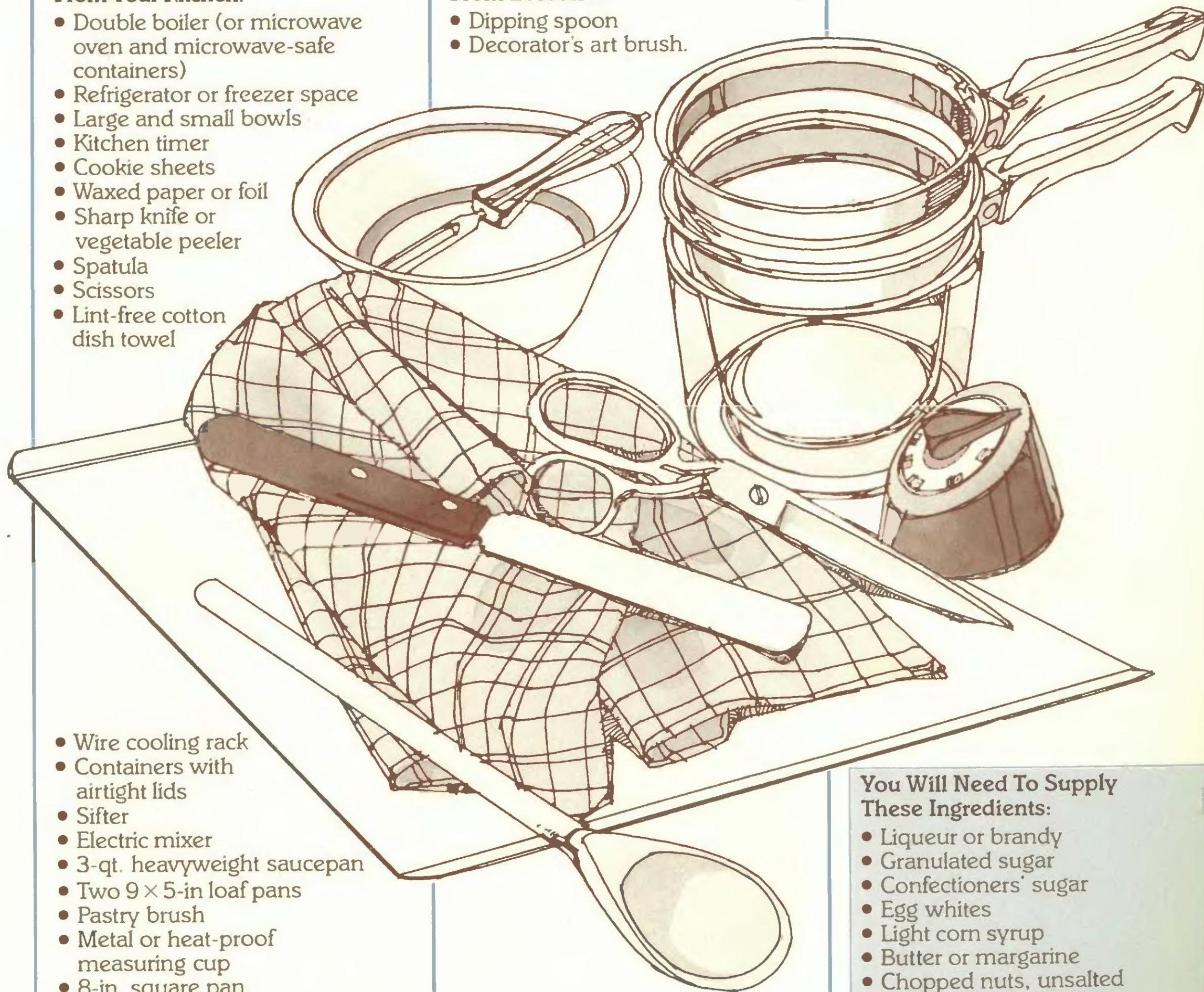
This list should be familiar . . . most of these items have been used in previous lessons. Make sure all of your candy making molds and utensils are clean and completely dry before you begin.

From Your Kitchen:

- Double boiler (or microwave oven and microwave-safe containers)
- Refrigerator or freezer space
- Large and small bowls
- Kitchen timer
- Cookie sheets
- Waxed paper or foil
- Sharp knife or vegetable peeler
- Spatula
- Scissors
- Lint-free cotton dish towel

From Lesson 2:

- Dipping spoon
- Decorator's art brush.



- Wire cooling rack
- Containers with airtight lids
- Sifter
- Electric mixer
- 3-qt. heavyweight saucepan
- Two 9 × 5-in loaf pans
- Pastry brush
- Metal or heat-proof measuring cup
- 8-in. square pan.

You Will Need To Supply These Ingredients:

- Liqueur or brandy
- Granulated sugar
- Confectioners' sugar
- Egg whites
- Light corn syrup
- Butter or margarine
- Chopped nuts, unsalted
- Chopped candied fruit
- Shredded coconut
- Flavors or extracts (NOT oil-based)
- Food colors (NOT oil-based).

LESSON 4, PART 1

LIQUEUR-FILLED CANDIES

H

OW TO MAKE CORDIAL CUPS

Remember how easy it was to make candy "shells" in Lesson Two? Did you try the "Alternate Method"? To make Cordial Cups you will use this "pour out" method to make an "adults only" candy you will fill with liqueur or brandy. It's a delight anytime but is particularly welcome after dinner when served with coffee and dessert.

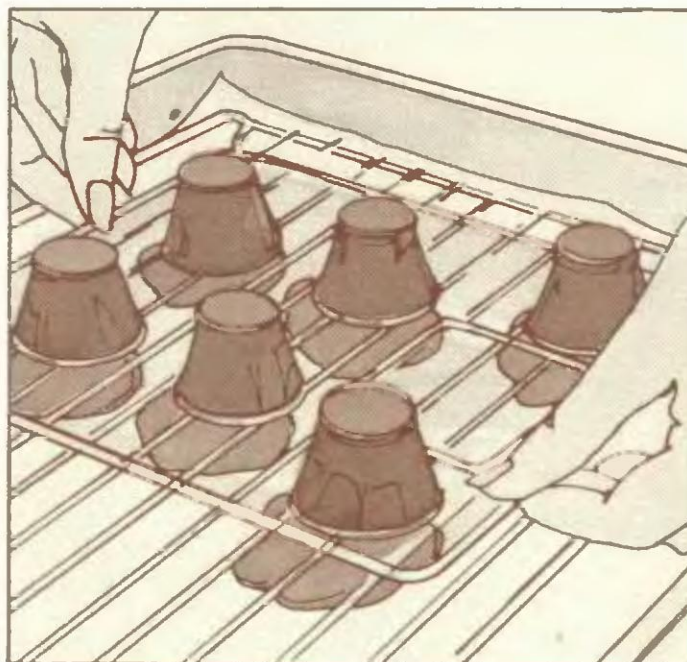
To make these candies you will use:

- 1 cup Dark Cocoa Candy Melts wafers
- Cordial Cup Plastic Sheet Mold
- Liqueur or brandy
- Cookie sheet lined with waxed paper or foil
- Wire cooling rack.

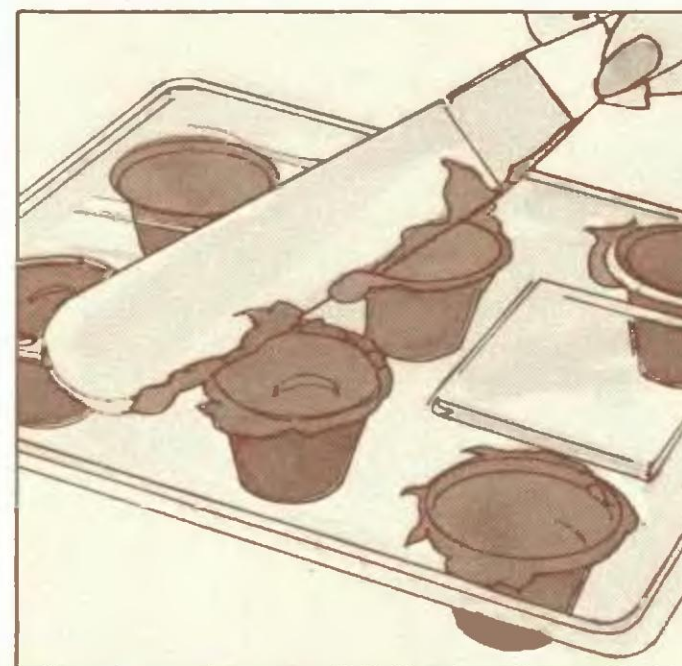
1. Melt your Dark Cocoa coating. (Add Candy Flavor, if you wish.) Stir to equalize temperature and to make sure coating is smooth and completely melted.

2. Completely fill cavities of your Cordial Cup mold with melted coating. Tap to release air bubbles. Chill mold to form an outer "shell," about 1 to 2 minutes in the refrigerator.

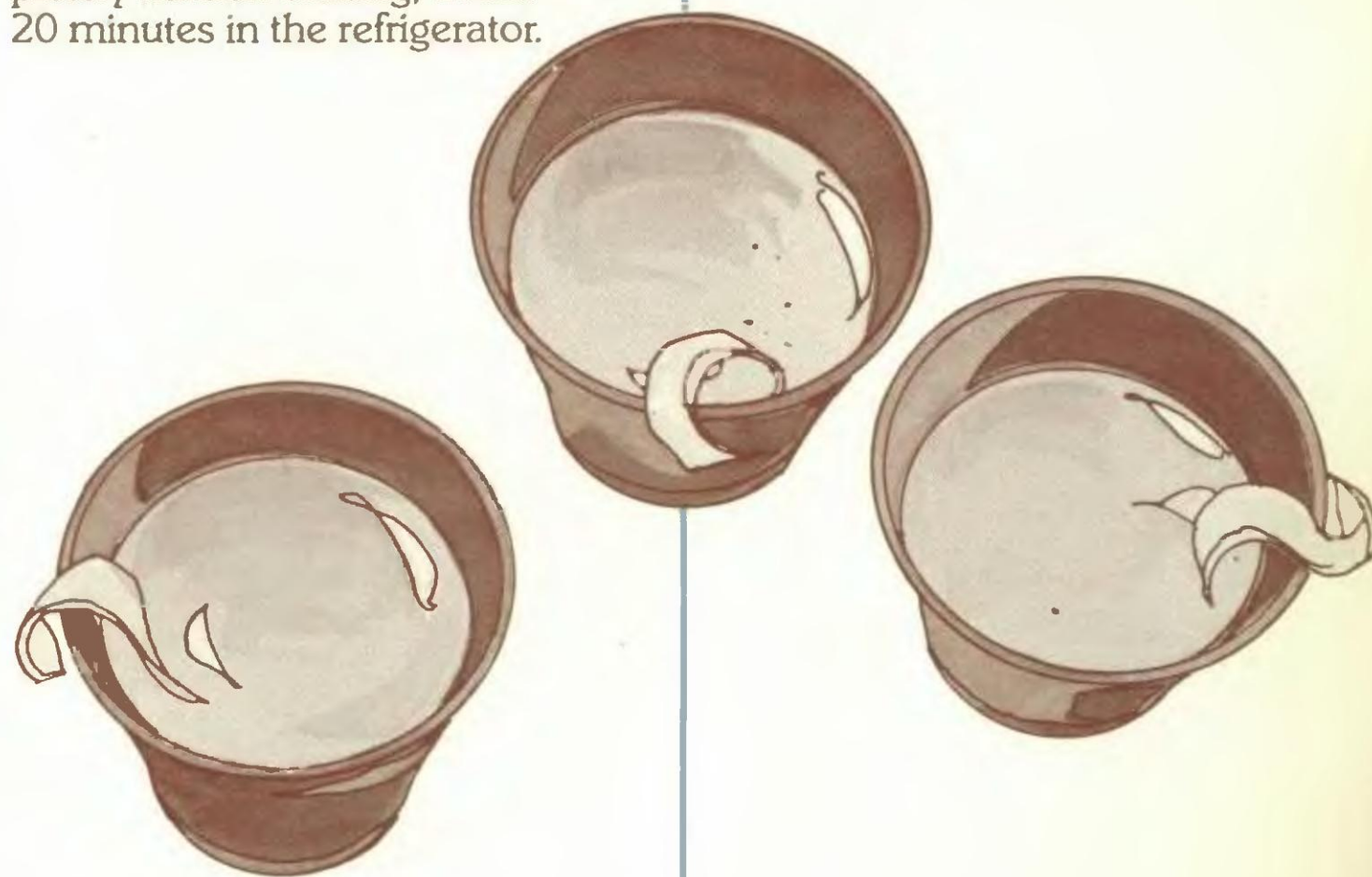
3. Place wire rack on lined cookie sheet. When outer "shells" have formed, quickly turn filled mold over onto wire rack and let soft centers "pour out" onto cookie sheet. Tap mold to remove last bits of soft coating.



4. Turn mold right side up. Scrape any excess coating off of surface of sheet mold by pulling a metal spatula or straight edge across surface of mold. This will give your cordial cups nice, even edges (particularly important since these candies are not sealed).



5. Chill candy "shells" to completely harden coating, about 20 minutes in the refrigerator.



6. Later, unmold your cordial cups onto a soft cloth as usual. To serve, fill with your favorite brandy or liqueur and present these edible candy sippers to your favorite guests. For extra dash, you might want to add a thin lemon slice to the edge of the cup or a piece of candied orange peel inside. Later, you might want to experiment by making your Cordial Cups with coating you have colored and flavored to enhance the liqueur you are serving. Orange-flavored liqueur served in a white cordial cup and trimmed with a paper-thin curl of orange peel is a very festive combination!

NOTE: Bite-sized candy "shells" can be filled with liqueur and sealed! These candies can add a spirited touch to your boxed candy assortment . . . see instructions on page 77.

LESSON 4, PART 2

COOKED CANDY INFORMATION AND DIVINITY

TIPS ON COOKED CANDIES

If you're like most students, you probably haven't used a candy thermometer or made a cooked candy before. As with all of the candies you've learned to make in this course, cooked candies are easy . . . once you know the secrets! Just follow our instructions, measure ingredients carefully and keep an eye on the time or temperature specified in each recipe.

Before you go on to actually making your first cooked candy, here is a list of general tips and rules. This information applies to all of the cooked candies you will be making in this lesson and in Lesson 5. You might want to keep it handy for reference.

Before You Begin . . . read instructions (or recipe) all the way to the end to make sure you understand what you will be doing. Measure all of your ingredients accurately and set aside until needed. Assemble your utensils and prepare your pot, pan or cookie sheet (if you stop in the middle of the cooking process you run the risk of ruining your candy!).

Use Your Candy Thermometer Correctly. Practice first: attach thermometer to rim of cold, empty pan to get the "feel" of it. Do not hold or press on glass portion when you clip on thermometer. Read thermometer at eye level while it is still clipped to rim of pan. And, above all, watch temperature carefully; during last stages of cooking temperature will rise quickly.

Test The Accuracy Of Your Candy Thermometer. Clip thermometer to the inside of a pan of boiling water for 2 to 3 minutes. Read temperature at eye level while thermometer is still clipped to pan.

*For boiling water, the temperature should read 212°F at sea level. If reading is a few degrees above (or below) 212°F, add (or subtract) that number when you are cooking your candy. (For example, if thermometer reads 214°F in boiling water, you would cook a candy to 252°F if recipe calls for 250°F.)

Position Thermometer Correctly. After candy ingredients have been stirred and heated a bit, wipe sides of pan with a pastry brush dipped in hot water. After you have wiped sides, place thermometer inside

pan and clip to top rim of pan. Adjust movable clip on back of thermometer to proper level; glass bulb should reach into the candy syrup (not just into the top layer of foam), but should not touch bottom of pan.

Measure Ingredients Carefully. If you are using a glass measuring cup, read liquid amounts at eye level. For dry measurements, heap ingredients into spoon or cup of proper size and then level by pulling a knife or metal spatula across edge. Brown sugar should be firmly packed into measuring cup of proper size.

For Divinity And Nougat . . . allow egg whites to reach room temperature before beating. Break eggs and carefully separate yolks from whites of eggs. Refrigerate yolks and let egg whites reach room temperature. Make sure your bowl and beaters are completely grease-free. Do not use oil-based Candy Flavors or Candy Colors in these candies; the oil-base would cause your egg whites to break down.

Choose Your Pan Carefully. A heavy pan is recommended for more equal heat distribution which will help eliminate scorching. Also, choose a pan large enough to hold your syrup while it's cooking without boiling over; some candy recipes foam and would require a larger pot than you might think.

Stir Cooking Sugar Mixtures Slowly And Carefully. Splashing can create crystals in your finished candies. Also avoid jarring or moving pan while syrup is cooking.

Wipe Sides Of Pan While Cooking. Use a pastry brush dipped in hot water to wipe off any sugar crystals on sides of pan. When you have finished cooking your syrup, do not scrape last bits of syrup out of pan . . . these are likely to cause crystalization.

Check Humidity Before You Decide To Make Candy. High humidity can prevent divinity and nougat mixtures from firming. If you must work on a humid day, cook mixtures 1 to 2 degrees higher than the temperature called for in your recipe.

A Table Model Mixer Is Most Convenient. Mixer can be set to continue beating egg whites while you pour the thin, steady stream of hot syrup into the egg whites. If you have a helper to pour the syrup, a hand-held mixer will do the job. It may be necessary to finish the last minute or two of beating by hand. Use the large bowl of your table model mixer, or a four-quart bowl with a hand-held mixer.

Begin Soaking Your Pans Or Utensils As Soon As Possible. Plain water will dissolve the sugary syrup left from candy making. For a fast clean-up for pots and heat-proof utensils, fill pot with water and bring water to a boil. To clean your candy thermometer, soak in hot water. (Avoid drastic temperature changes . . . never move thermometer from hot candy syrup to cold water; glass could break. Either allow thermometer to cool before putting it in cool water, or place hot thermometer in hot water to soak.)

LESSON 4, PART 2

H

OW TO MAKE DIVINITY CANDIES

Divinity — light, airy and deliciously sweet. It's a divine candy made from a simple syrup mixture (sugar, corn syrup, water and other ingredients) that is cooked then beaten into stiff egg whites. You will make one basic recipe and divide and flavor it for variety. Divinity can be made and simply dropped onto a cookie sheet for irregular shapes or it can be poured into a pan and cut to make logs and squares for dipping. You will sample each of these techniques.

BASIC DIVINITY

To make these candies you will need:

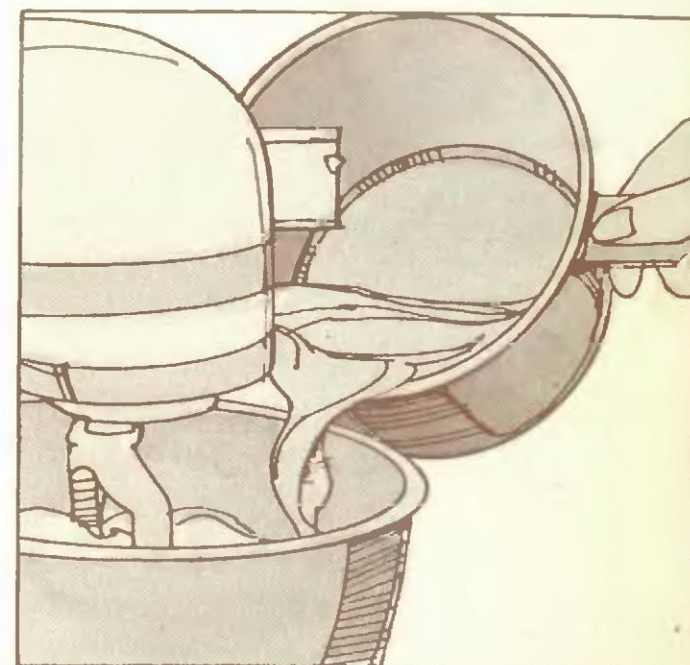
- 1 cup light corn syrup
- $\frac{1}{3}$ cup water
- $2\frac{1}{2}$ cups granulated sugar
- $\frac{1}{4}$ cup confectioners' sugar, sifted
- 2 egg whites, room temperature
- $\frac{1}{2}$ cup chopped walnuts
- $\frac{1}{2}$ cup chopped candied fruit
- Vanilla flavor or extract (NOT oil-based)
- Food colors (optional)
- 3-quart saucepan
- Candy thermometer
- Electric mixer and large bowl
- Cookie sheet lined with waxed paper
- Pastry brush (set in cup of hot tap water)
- Extra medium-sized bowl
- 9×5 -in. loaf pan (lined with foil and lightly buttered).

1. Combine granulated sugar, corn syrup and water in a 3-quart saucepan. Place over high heat and stir constantly with a spoon until all of sugar crystals are dissolved.

2. Use a pastry brush dipped in hot water to wipe away any sugar crystals clinging to the sides of the pan (remove them . . . do not try to stir crystals into syrup). Attach candy thermometer inside pan and clip to top edge (remember to position thermometer so that bulb reaches down into syrup but does not touch bottom of pan).

3. Continue cooking over medium heat until temperature reaches 250°F . Do not stir or jostle pan; wash down sides two more times during this cooking period. Process will take about 10 minutes. Go on to Step 4 when syrup begins to boil.

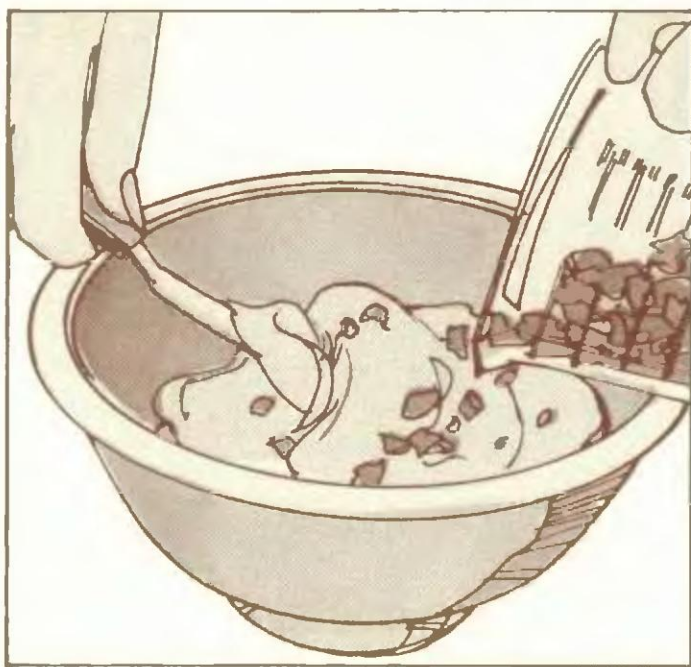
4. In a clean, grease-free mixing bowl, use electric mixer to beat egg whites at high speed until very stiff. Egg whites should form stiff peaks that stand-up without falling when beaters are lifted.



5. When syrup mixture reaches 250°F , remove pan from heat. Set electric mixer on medium speed and slowly pour cooked syrup mixture into beaten egg whites. Add syrup in a thin, steady stream. Continue beating and adding syrup until saucepan is empty; do not scrape pan. When all of syrup has been thoroughly blended into egg whites, turn mixer to highest speed and beat about 1 minute longer.

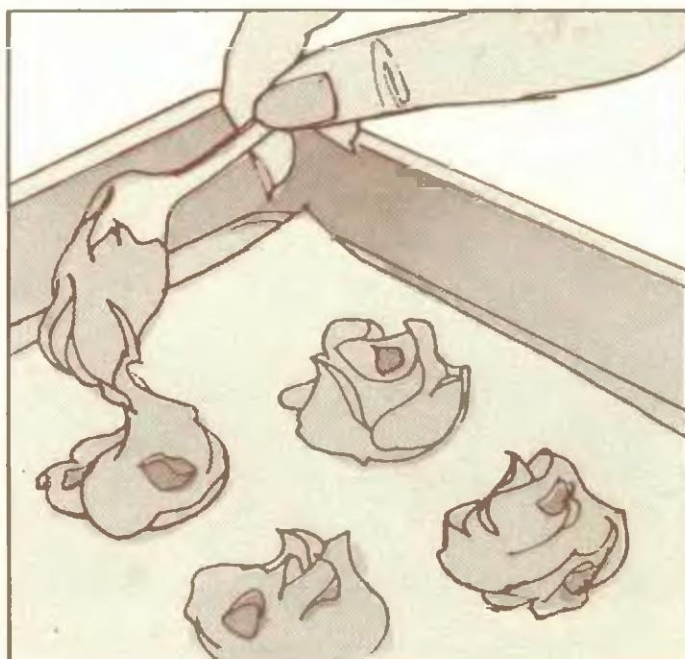


6. Add confectioners' sugar and 1 tsp. vanilla; beat mixture at low speed until well blended. When mixture begins to lose its gloss, test by dropping a teaspoonful onto waxed paper. If sample stays softly mounded, it is ready. If it flattens out, beat candy a little longer.



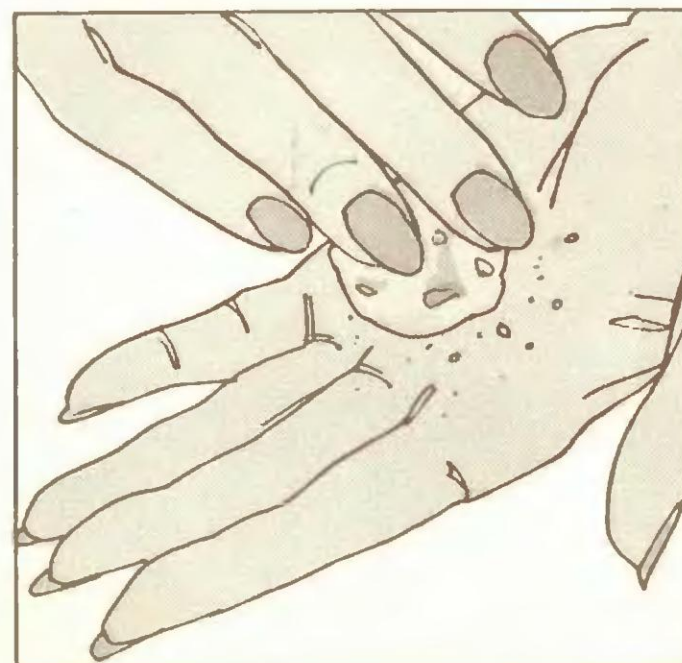
7. Pour half of candy mixture into extra mixing bowl. Quickly fold in chopped walnuts. Pour your basic White Divinity with Nuts into prepared loaf pan; spread with spatula, or buttered hands, if necessary to level mixture. Set aside, uncovered, to let candy firm, about 1 to 2 hours at room temperature.

8. Remaining half of candy in original mixing bowl can be flavored and colored, if you wish. Use regular food or cake decorating flavors and colors; do not use your oil-based Candy Flavors or Colors. (A few drops of Yellow food color and ¼ tsp. lemon flavoring would be a nice combination.) Mix at low speed until well blended. Fold in chopped candied fruit until evenly distributed.



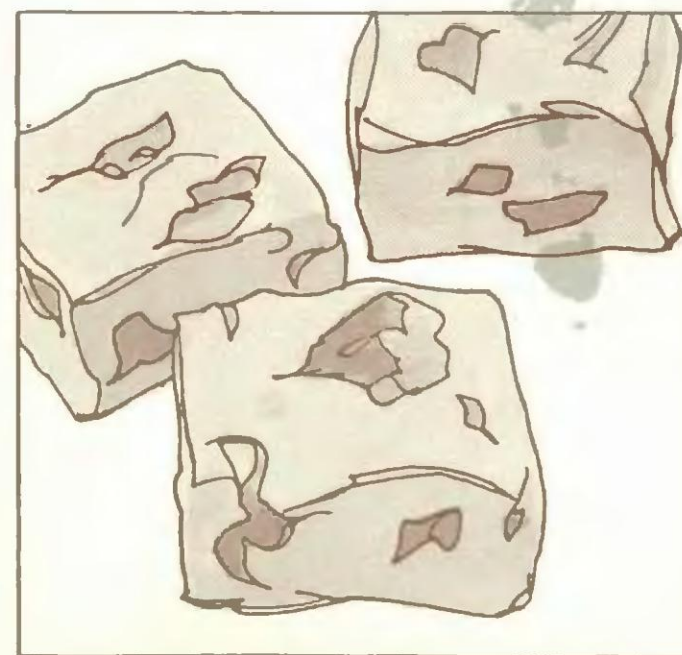
9. Use a spoon to drop Divinity with Fruit mixture onto cookie sheet lined with waxed paper, about 1 tsp. per candy. Work quickly so candy doesn't harden in bowl. Let set at room temperature.

10. As soon as Divinity with Fruit drops have cooled enough to handle, use your hands to gently roll half of drops into round centers for dipping. If candy is too sticky, dust hands with confectioners' sugar. Replace rolled centers on waxed paper. Allow all candies to set at room temperature until completely cooled and firmed, about 30 minutes.



DIVIDE YOUR CANDIES

You have prepared one Basic Divinity recipe and added nuts to one half and fruit to the other half. When candies have cooled, divide them as follows:



White Divinity With Nuts (in loaf pan) — Use a sharp knife (buttered or dipped in cold water) to cut candy in half. Cut one half into squares, approximately 1 in. each. Remove cut candy squares from pan and place on lined cookie sheet until needed for dipping. You should have 12 squares.

Remaining half pan of White Divinity with Nuts will be used to form two candy logs. Cut candy in half again. Work with one piece at a time. Rub a small amount of butter on your hands. Knead candy gently to form a log about 4-in. long. Repeat with other piece of candy. Set logs aside until needed for dipping.

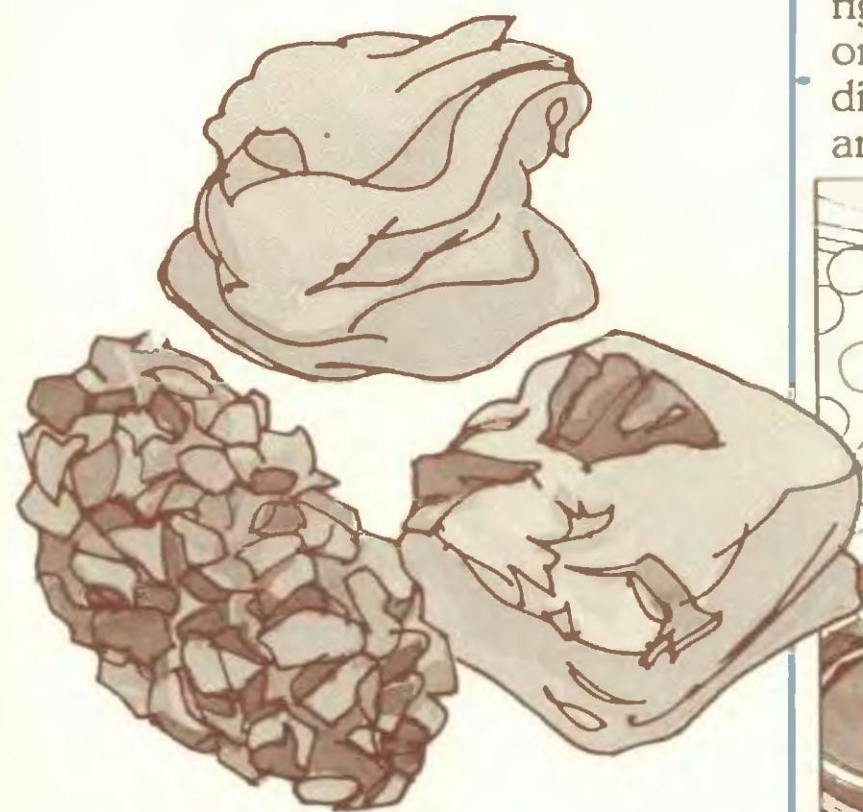


Divinity With Fruit (and optional flavors and colors) — Dropped candies will be left "as is;" place on serving tray or store in airtight container. Rolled candy centers will be used for dipping; set aside until needed. You should have about 12 dropped candies and about 12 round centers for dipping.

H

OW TO DIP YOUR DIVINITY CANDIES

You can dip your Divinity candies now or, if you prefer, you could wait until you have prepared your Nougat candies for dipping and then dip both candies at the same time.



To dip your Divinity candies you will use:

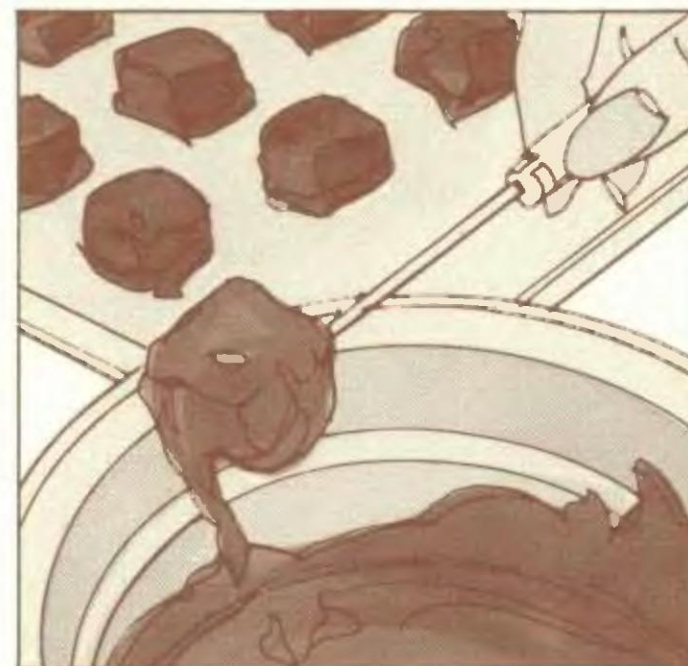
- Prepared White Divinity with Nuts (squares)
- Prepared White Divinity with Nuts (logs)
- Prepared Divinity with Fruit (round centers)
- 1 cup Dark Cocoa Candy Melts wafers
- 1 ½ cups White Candy Melts wafers
- Cookie sheets lined with waxed paper
- Dipping spoon
- Chopped nuts.

1. In separate containers, melt your Dark Cocoa and your White Candy Melts. Stir to make sure both coatings are smooth and completely melted.

2. Set up work area for dipping White Divinity candies in Dark Cocoa coating first. Candies to be dipped are on your left, container of melted coating is in the center and lined cookie sheet is on your right. (Have chopped nuts handy on a plate; you will roll your divinity logs in nuts after they are dipped.)



3. Begin with squares of White Divinity. Dip one candy at a time in Dark Cocoa coating. Place on cookie sheet. Continue until you have dipped all of these candies. Allow coating to harden at room temperature before moving candies.



4. Dip White Divinity logs next; dip one log at a time in Dark Cocoa coating. Hold dipped candy on dipping spoon above container of coating a little longer than usual while you let excess coating drip off and back into pan. (You may want to use a second spoon to help you balance candy log.) Immediately drop candy log into plate of nuts and roll to cover candy with nuts. Lift candy with dipping spoon and place on lined cookie sheet. Allow coating to harden at room temperature before moving candies.

5. Remove container of Dark Cocoa coating from your work area. Replace with container of melted White coating. Stir to equalize temperature.

6. Dip round centers of Divinity with Fruit in White coating. Dip one center at a time. Place dipped center on cookie sheet. Continue until you have dipped all of these centers. Allow coating to harden at room temperature before moving candies.

STORAGE

Uncoated divinity candies will break down if exposed to excess humidity. Be sure to wrap all uncoated divinity candies in plastic wrap or foil (or store in airtight containers) if you do not plan to serve them the same day. Uncoated divinity candies can also be frozen. Place in an airtight, moisture-proof container and save some for a special occasion! Thaw at room temperature in still-sealed container.

Dipped divinity centers have a longer life since the coating seals in their freshness. Well-sealed, coated candies will stay fresh 5 to 7 days at room temperature. Store in refrigerator tightly wrapped or in an airtight container for up to 1 month, or freeze for up to 3 months.

Dipped divinity logs can be served as candy bars or sliced into bite-sized discs just before serving. Wrap logs in foil or plastic wrap to keep them fresh for up to 1 month in the refrigerator, or freeze for several months.

LESSON 4, PART 3 NOUGAT CANDIES

H

OW TO MAKE NOUGAT CANDIES

Nougat — firm, chewy and definitely tasty. Although the recipe and ingredients are very similar to divinity, these candies are decidedly different in taste and texture. Typically, nougat candies are made with almonds, pistachios or candied fruit bits inside. Individual candies can be wrapped or dipped in coating to preserve their freshness. You will make one batch of nougat and shape centers and candy logs for dipping. (If you want, you can add nuts, fruit, food color or flavors to nougat mixture before firming candy.)

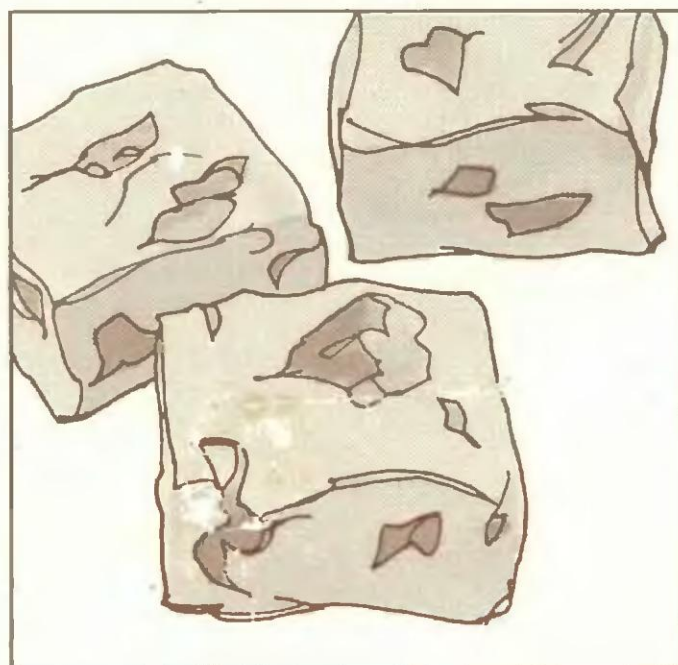
BASIC NOUGAT

To make these candies you will need:

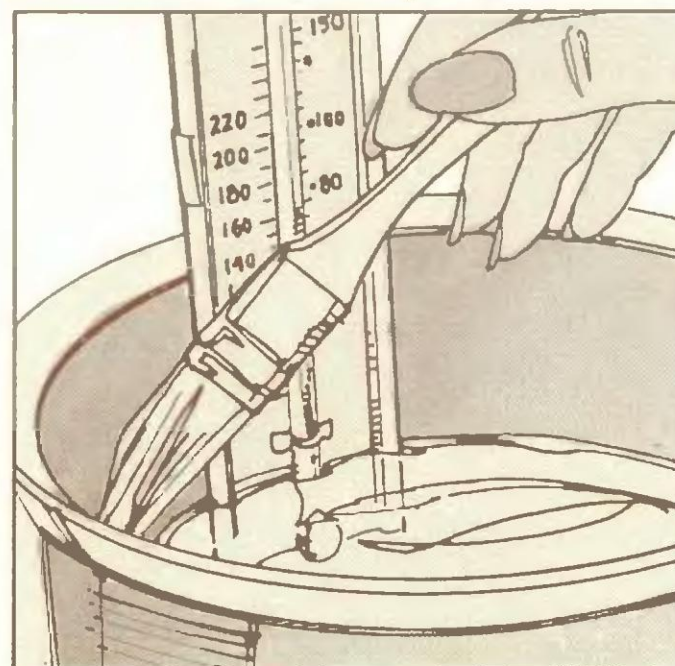
- 2 cups light corn syrup
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{3}$ cup water
- 2 egg whites, room temperature
- $\frac{3}{4}$ cup White Candy Melts wafers
- 1 tsp. vanilla flavor or extract (not oil-based)
- 3-quart saucepan
- Candy thermometer
- Electric mixer and large bowl
- Pastry brush (set in cup of hot tap water)
- Heat-proof measuring cup
- 8-in. square pan (lined with foil and lightly buttered).

1. Combine granulated sugar, corn syrup and water in 3-quart saucepan. Place over high heat and stir constantly with a spoon until all of sugar crystals are dissolved.

2. Use a pastry brush dipped in hot water to wipe away any sugar crystals clinging to the sides of the pan (remove them . . . do not try to stir crystals into syrup). Attach



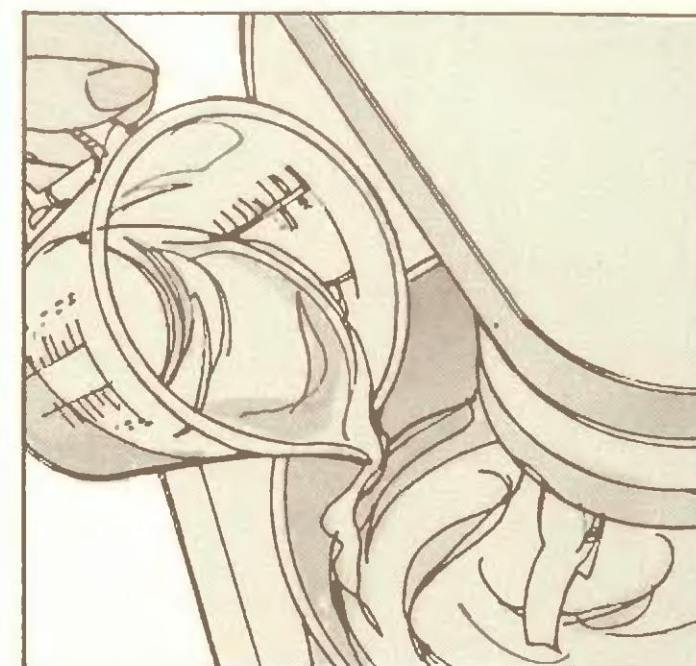
candy thermometer inside pan and clip to top edge (remember to position thermometer so that bulb reaches down into syrup but does not touch bottom of pan).



3. Continue cooking over medium heat until temperature reaches 250°F. Do not stir or jostle pan; wash down sides two more times during this cooking period. Process will take about 15 minutes. Go on to Step 4 when syrup begins to boil.

4. In a clean, grease-free mixing bowl, use electric mixer to beat egg whites at high speed until very stiff. Egg whites should form stiff peaks that stand up without falling when beaters are lifted.

5. When syrup mixture reaches 250°F, pour out $\frac{1}{2}$ cup of hot syrup. Set mixer on lowest speed and slowly pour this $\frac{1}{2}$ cup of hot syrup into the beaten egg whites. Allow mixer to run on lowest speed; go on to Step 6.



6. Continue cooking remaining syrup mixture until temperature reaches 280°F, about 3 to 5 minutes; remove pan from heat. Set electric mixer on medium speed and slowly pour cooked syrup mixture into beaten egg whites. Add syrup in a thin, steady stream. Continue beating and adding syrup until saucepan is empty. Do not scrape pan. When all of syrup has been thoroughly blended into egg whites, turn off mixer.

7. Add Candy Melts wafers (and nuts, fruits or colors, if you wish) and vanilla to candy mixture. Stir by hand until well blended.

8. Pour mixture into prepared pan. Spread with spatula (or buttered hands) to level mixture. Set aside, uncovered, to let candy firm, about 1 to 2 hours at room temperature.

H

OW TO DIP YOUR NOUGAT CANDIES

Nougat can be dipped in melted coating for added appetite appeal and to preserve its freshness. Centers and logs can be shaped as soon as cooked nougat is cool enough to handle. When your Basic Nougat has cooled sufficiently, continue.

To dip your Nougat candies you will use:

- Prepared, firmed Nougat candy
- 2 cups Dark Cocoa Candy Melts wafers
- 1 cup chopped nuts
- 1 cup shredded coconut
- Cookie sheet lined with waxed paper or foil
- Dipping spoon.

1. Use a serrated knife with a sawing motion to cut Basic Nougat mixture in half. Cut only half of candy into pieces about 1 in. square; place squares on cookie sheet or plate until needed for dipping.

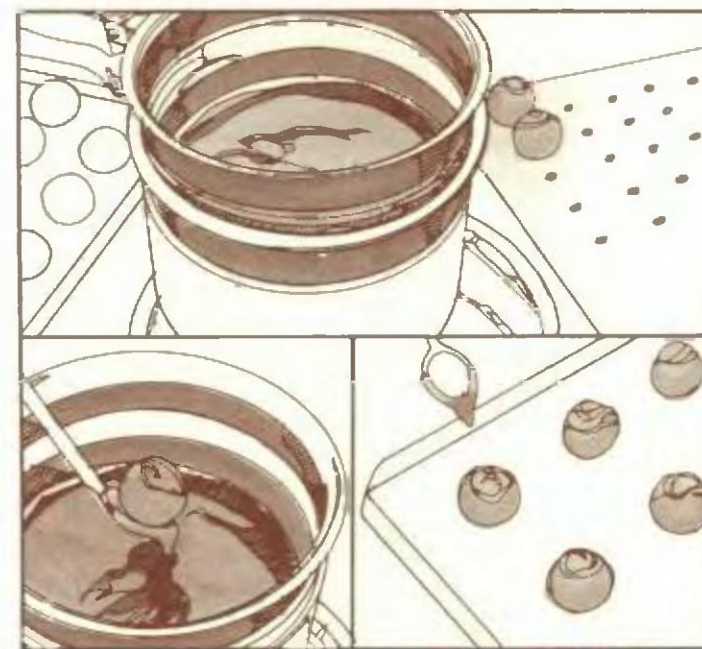
2. Cut remaining half of Nougat into 2 equal pieces. With buttered hands and working on a lightly buttered surface, knead each piece of candy to soften slightly, then roll to form a log about 4-in. long. Flatten ends and set aside until needed for dipping.

3. Melt your Dark Cocoa Candy Melts using your usual method. Stir to make sure coating is smooth and completely melted.

4. Set up your work area for dipping candies. Nougat squares



and logs are on your left, container of melted coating is in the center. Place plates with nuts and coconut to right of coating and fresh lined cookie sheet to right of plates.



5. Begin with nougat squares. Dip them, one at a time, just like we did our creme center candies. Place dipped nougat on lined cookie sheet. Continue until all of nougat squares have been dipped. Roll some of dipped candies in chopped nuts or coconut, if you wish. Allow coating to harden before moving candies.

6. Dip nougat logs next; dip one log at a time in Dark Cocoa coating. Hold dipped candy on dipping spoon above container of coating a little longer than usual while you let excess coating drip off and back into pan. (You might want to use a second spoon to help you balance candy log.) Immediately drop candy log into plate of nuts or coconut and roll to cover candy. Lift candy with dipping spoon and place on lined cookie sheet. Allow coating to harden at room temperature before moving candies.

STORAGE

Wrap finished nougat logs in plastic wrap or foil to keep them fresh and moist for up to 1 month at room temperature, or freeze logs in moisture-proof container for several months. Logs can be served as candy bars or sliced into bite-sized pieces before serving. Dipped nougat squares are handled just like our creme center candies. Store in airtight container at room temperature for up to 1 month, or freeze for several months.

Nougat can also be left uncoated. Seal pan tightly and freeze or refrigerate until needed; return sealed pan to room temperature and open and cut just before serving. If you are not serving uncoated nougat pieces right away, wrap each piece individually in waxed paper or plastic wrap; uncoated nougat candies will get very sticky if left exposed for too long. Store at room temperature (up to 2 weeks) or in refrigerator (up to 1 month).

LESSON 4, PART 4 SHAPED CANDY ROSES

HOW TO MAKE MODELING CANDY

You can shape a beautiful, edible candy rose! Our special "Modeling Candy" recipe turns your Candy Melts into an easy-to-shape, pliable candy just right for making roses, leaves and more. Use your shaped creations to decorate larger candy pieces (your Hollow Heart Box, for example), create an edible centerpiece or trim a cake. Once you've mastered this technique you'll be making these lovely candy roses for every special person in your life!

To make Modeling Candy you will use*:

- 1½ cups Dark Cocoa Candy Melts
- ¼ cup light corn syrup**.

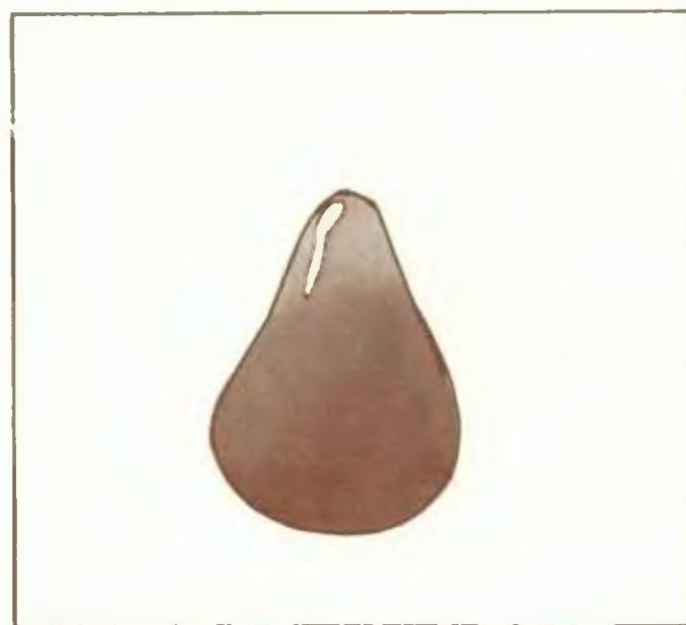
*This recipe will yield 8 to 10 full-sized candy roses.

**Glucose can be substituted for light corn syrup for a shinier mixture. Use ½ cup glucose for each 1½ cups (½ lb.) Candy Melts.

1. Melt coating using your usual method. Stir until smooth and completely melted.
2. In a separate pan or container, warm light corn syrup over low heat. Stir constantly while syrup is warming.
3. Add warmed corn syrup to melted coating. Stir until thoroughly blended. (If you wish, you can add Candy Color and Candy Flavor to candy mixture now.)
4. Refrigerate mixture until it has consistency of soft modeling clay and is easy to handle, about 30 to 60 minutes.

HOW TO SHAPE A CANDY ROSE

1. Pinch off enough modeling candy to form a ¾ in. diameter ball. Use your fingers to mold a cone shape, about 1½ in. tall. This is your flower base.

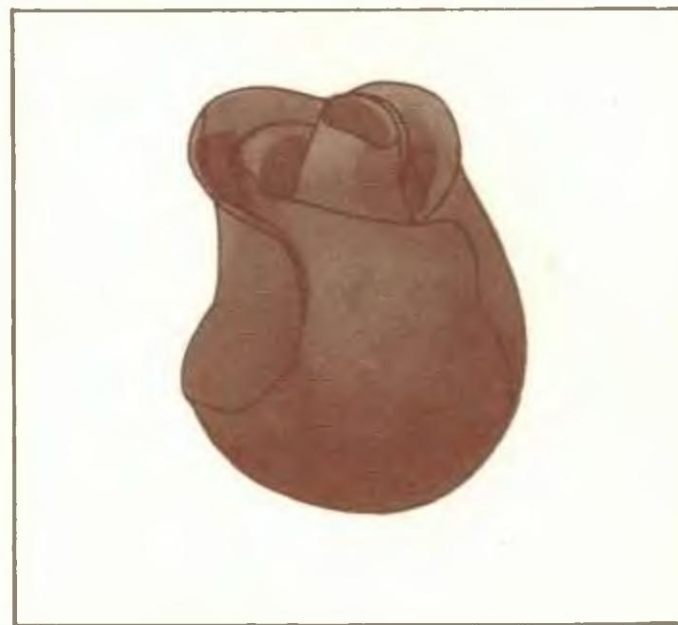


2. Pinch off enough modeling candy to form 4 balls, about ⅜ in. each. Flatten each ball into a dime-sized circle (about ⅛ in. thick with one edge a bit thicker).

3. Wrap one circle around point of flower base (thicker edge is always down) to resemble an almost-opened rose petal. Press to attach thicker edge to base.



4. Use 3 remaining circles to form first row of petals. Gently press petals, one at a time, around base, slightly lower and more outwardly angled than first petal. Thicker edge is down and attaches to base. Pinch outer, top edges of petal for a slightly curled, natural look.



5. Make 5 more flattened circles about the size of a nickle (about ⅛ in. thick with one edge a bit thicker). Thin and curl each circle by placing it in the palm of your

hand and pressing with your thumb. These will be your second row of petals.

6. Add second row of 5 shaped petals, one at a time, to flower base, slightly lower and more angled than previous row. Again, press thicker edge to attach each petal to base. Carefully bend edges so they gracefully curve out and under. (For smaller than full-sized roses, stop after completing this Step.)



7. To complete your full-sized rose, repeat same process to shape 7 slightly larger petals. Attach this third row of petals lower and more angled than previous row. Curl edges for a natural look.

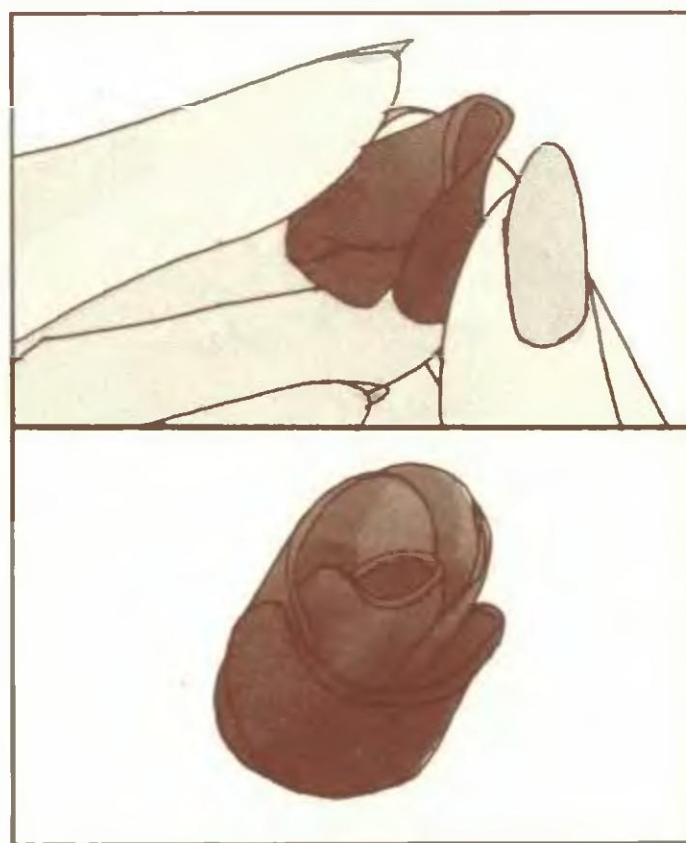


If you have any modeling candy left, you can store it in an airtight container at room temperature for up to 2 weeks. Or you might want to try making a rosebud or a leaf . . . instructions follow!



TO MAKE ROSEBUDS

If you are making a candy centerpiece or floral arrangement, you'll want to vary the size and "age" of your roses. To make rosebuds, use same techniques you used to shape Modeling Candy Rose but omit flower base and make smaller petals. Begin with almost-opened center petal and attach only a single row of 2 or 3 petals.



TO MAKE LEAVES

Trim your lifelike roses and rosebuds with leaves made from modeling candy! Make modeling candy recipe as usual; use Green Candy Melts or White Candy Melts tinted with Green Candy Color, if you wish. Begin with $\frac{3}{8}$ in. ball of prepared modeling candy and pinch into a teardrop shape. Flatten and curve into a leaf shape by pressing it in the palm of your hand. Use a knife or the end of your art brush to score "veins." Gently press wide base to attach 1 or 2 leaves to the base of your completed roses. Vary sizes to keep leaves in proportion to your roses.



Congratulations on completing your assignments for Lesson 4!

LESSON 4, PART 5

A FEW WORDS BEFORE WE GO

ADDITIONAL CANDY MAKING IDEAS

How did your divinity and nougat candies turn out? Your very first cooked candies were probably delicious! With each new batch you'll gain more confidence and expertise; soon you'll wonder why you ever worried about your success. The same holds true with shaping candy roses. Your first attempts may have not looked like our illustrations, but like any skill worth learning, practice makes perfect!

For extra variety, here are some additional candy making projects using the skills you've learned today. We've also included additional recipes that are sure to satisfy any sweet-tooth.

1. Flavor your divinity or nougat candies by adding cut up pieces of jellied candies (cut with wet scissors), chocolate chips, coconut, dried fruit bits or chopped nuts. Stir in melted Cocoa Candy Melts for a marbleized look (be careful not to over-mix). Or substitute liqueur or strong black coffee for the water called for in your recipe!

2. Roll your divinity or nougat candies in multicolored candy sprinkles, toffee bits, crushed peppermint stick or other crushed hard candies.

3. Make some chewy candy twists! Prepare 2 different colors or flavors of modeling candy — see recipe on page 73. Roll each color into a long "snake" about 1/4 in. thick. Place side by side and twist, then roll to join "snakes" into one smooth roll about 1/4 in. thick. Cut into 4 in. lengths and wrap to preserve flavor and prevent stickiness.

4. Make Caramel Pinwheels! Roll Wilton Caramel Filling into a rectangle about 1/8-in. thick. Spread with prepared creme center mix, leaving about 1-in. on long side of caramel uncovered. Start with side covered

with creme center mix and roll caramel into a log. Cut with a sharp knife when set. Wrap in cellophane or waxed paper.



Cleaning Up

When you've finished with all of your candy projects for today, clean all of your molds, utensils and dishes. Wipe molds with a soft tissue or wash in plain warm water. Store flat in a cool, dry place. Wash dipping utensils

and art brush in warm sudsy water. Wipe dry before storing. Soak candy thermometer, mixing bowls, beaters and pans in hot water to dissolve any remaining sugar crystals. Then wash in warm, sudsy water and dry.

Storing Completed Candies

Uncoated divinity candies should not be exposed to air or humidity. They are very delicate and are best when served shortly after they are made. Store in an airtight container at room temperature or in refrigerator. Use waxed paper or paper candy cups to keep pieces from sticking together. Uncoated nougat candies will get sticky if left uncovered too long. Wrap each cut piece individually in waxed paper or plastic wrap to keep out

moisture. Nougat can also be frozen; it is best to wrap and seal candy right in the cake pan and to cut it later when defrosted.

Properly coated divinity and nougat candies are handled just like creme center candies. If you will not be serving them within a few days, store at room temperature in airtight container to preserve freshness.

Modeling candy roses and other shaped pieces do not require refrigeration. Handle as you would plain confectionery coating candy.

LESSON 4, PART 5

ADDITIONAL RECIPES

DIPPED VODKA CHERRIES

You will need:

- Maraschino cherries
- Vodka
- Candy Wafer & Fondant Mix
- Candy Melts coating for dipping.

1. Drain maraschino cherries well. Put in jar, cover with vodka and cover tightly. Allow to marinate at room temperature for at least 2 days.
2. When you are ready to make candies, drain cherries well and put on paper towels for about ½ hour to air dry.
3. Use Wilton Candy Wafer & Fondant Mix to prepare "Quick Pour Icing" recipe as directed on label. Allow mixture to cool to 100°F. Use cherry stem, dipping spoon or dipping fork to dip cherries in icing. Set on waxed paper to harden (about ½ hour).
4. Dip each cherry completely in melted coating. Place each dipped cherry on hardened coating dot, for a reinforced bottom. Let coating harden, then store in airtight container for 7 to 10 days to allow candies to age and to form juicy, liquid syrup.

PINEAPPLE DIVINITY

You will need:

- Basic Divinity (page 68), prepared substituting ½ tsp. coconut extract for vanilla
- ½ cup macadamia nuts, chopped
- 1 cup candied pineapple, diced
- 2 cups confectioners' sugar, sifted
- 1 tsp. lemon peel, finely shredded
- 4 to 5 Tbsps. milk
- Toasted coconut
- Candy Color (optional).

1. Line 8 × 8 × 2-in. pan with foil. Grease generously with butter or margarine.
2. Prepare Basic Divinity recipe using Coconut extract in place of vanilla. Add chopped nuts and candied pineapple. Spread mixture into prepared pan and let cool.
3. Remove candy from pan by lifting paper edges. Cut into squares or diamonds with a sharp knife. Set candy pieces on a wire rack over waxed paper.
4. Prepare glaze for candies. Mix sugar, lemon peel and milk. Add candy color, if you wish. Spoon glaze over candy to cover; sprinkle with toasted coconut before glaze sets. Let glaze dry before serving.

SEA FOAM (DIVINITY)

You will need:

- 1¾ cups light brown sugar, firmly packed
- ¾ cups granulated sugar
- ¼ cup light corn syrup
- ¼ tsp. salt
- ½ cup water
- 2 egg whites, room temperature
- 1 tsp. vanilla
- ½ cup chopped walnuts.

1. Butter sides of heavy saucepan. Add brown sugar, granulated sugar, corn syrup, salt and water. Stir to blend. Cook, stirring constantly, until mixture comes to a boil. Wipe sides of saucepan. Attach candy thermometer and continue cooking, undisturbed, until temperature reaches 260°F.
2. While syrup is cooking, beat egg whites until stiff. When candy syrup reaches 260°F, pour syrup into beaten egg whites in a slow steady stream, beating constantly.
3. Add vanilla when beating is almost completed. Candy is ready when it loses its gloss and a sample will hold its shape when dropped.
4. Fold in walnuts. Drop onto waxed paper. Let set at room temperature until completely cooled.

BROWN SUGAR NOUGAT NUT ROLL

You will need:

- 2 cups granulated sugar
- 1 cup brown sugar, firmly packed
- 1 cup evaporated milk
- ¼ cup dark corn syrup
- Dash of salt
- Chopped peanuts.

1. Butter sides of heavy saucepan. Add granulated sugar, brown sugar, evaporated milk, corn syrup and salt. Stir to blend. Cook, stirring constantly, until mixture comes to a boil. Wipe sides of saucepan. Attach candy thermometer and continue cooking and stirring until temperature reaches 236°F. Remove from heat and let set at room temperature until temperature drops to 110°F; do not stir while cooling. (Mixture will appear curdled while cooking but will be beaten later until smooth.)
2. Beat candy until it becomes thick and heavy. Turn beaten mixture out onto a buttered surface. Knead until it reaches consistency of modeling clay. Shape into two 7 in. long logs.
3. Roll candy logs in plate of chopped nuts; press to coat well. Wrap and chill nut logs. Cut into ½ inch slices to serve.

SEALED LIQUEUR CANDIES

You will need:

- Wilton Flutes plastic sheet mold (or similar bite-sized, flat-bottomed mold cavities)
- Melted Candy Melts coating
- Liqueur or brandy
- Cookie sheet lined with waxed paper or foil
- Waxed paper
- Wire cooling rack.

1. Completely fill cavities of candy mold with melted coating. Tap to release air bubbles. Chill mold to form an outer "shell," about 1 minute in refrigerator.*

*You could also use the painting technique to make your candy "shells." Be sure to make "shell" thicker than usual to eliminate the risk of filled cups leaking or breaking. Paint each cavity twice; make your usual "shell," chill, then paint on another layer of coating. Repeat until "shell" is thick enough for safe handling. Refrigerate to harden coating, then go on to Step 5.

2. Place wire rack on lined cookie sheet. When outer "shells" have formed, quickly turn filled mold over onto wire rack and let soft centers drip out onto cookie sheet. Tap mold to remove last bits of soft coating.

3. Turn mold right side up. Scrape any excess coating off surface of sheet mold by pulling a metal spatula or straight edge across flat face. This will give your candies nice, even edges.

4. Chill candy "shells" to completely harden coating, about 5 minutes in refrigerator.

5. Unmold your candy "shells" and arrange candies on a lined cookie sheet or other flat surface. Fill almost to the top with your choice of liqueur or brandy. Allow

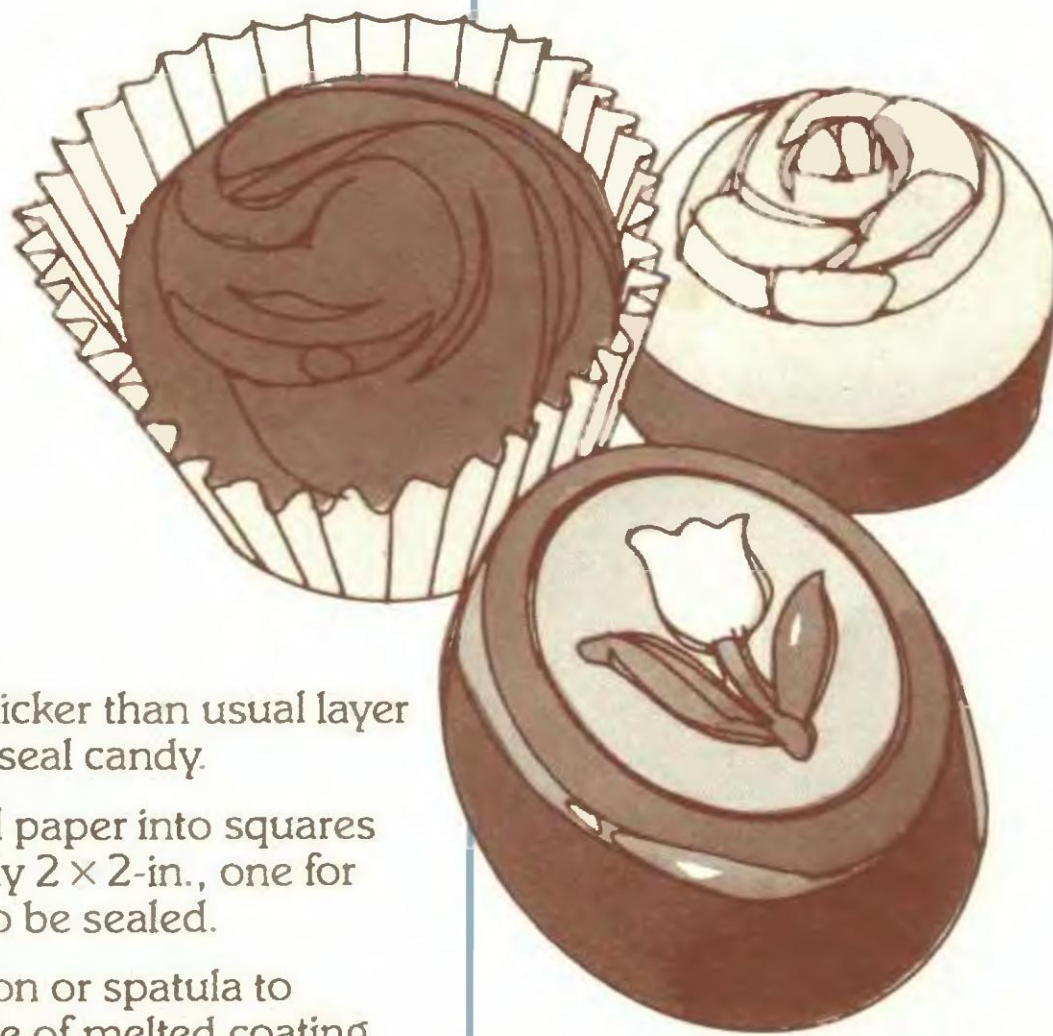
room for a thicker than usual layer of coating to seal candy.

6. Cut waxed paper into squares approximately 2 × 2-in., one for each candy to be sealed.

7. Use a spoon or spatula to spread a circle of melted coating onto one waxed paper square. Coating should be about the same thickness as your candy "shell" and larger than the opening of your candy.

8. Immediately turn waxed paper over and place layer of coating on top of candy "shell." Gently press outside edges to join and seal papered coating to rim of candy "shell." Do not press too hard; rim of "shell" should be embedded in papered coating but should not push through to the paper. Repeat until all of your candies are sealed.

9. Chill candies to completely harden coating. Later peel off waxed paper and trim off excess coating with a sharp knife or vegetable peeler. Serve or store with sealed side up. Decorate with melted coating or icing, if you wish.



BRANDIED CHERRIES (OR FRUIT)

You will need:

- Melted Candy Melts coating
- Canned pitted tart red cherries (or other canned fruit)
- Dry Creme Center Mix
- Brandy (or liqueur, rum, etc.)
- Bon Bon plastic sheet mold (or similar sized mold).

1. Begin marinating process at least 24 hours before you plan to mold your candies. Drain juice from cherries. Place drained cherries in a container that has an airtight lid.

2. Pour enough brandy into container to completely cover cherries. Seal container and allow cherries to marinate at room temperature for at least 24 hours.

3. About 1 hour before you plan to mold candies, drain brandy from cherries; reserve liquid.

4. Make your candy "shells." Fill each cavity of mold about $\frac{1}{3}$ full with melted coating. Tap to release air bubbles. Use art brush to paint coating up and onto sides of mold. Check to make sure there are no holes or thin spots; touch-up any missed areas with brush and additional melted coating. Chill to completely harden candy "shells." Do not unmold.

5. Using a spoon and a small bowl, mix 2 Tbsps. of reserved brandy liquid with $\frac{1}{2}$ cup dry Creme Center Mix. Stir until smooth. Put a small amount of brandy mixture into each prepared candy "shell."

6. Add a single cherry (or other fruit, cut to fit) to each "shell," leaving just enough room to seal the candy with melted coating. Be sure cherry does not stick up above the rim of "shell" or your candy will not be properly sealed and will leak.

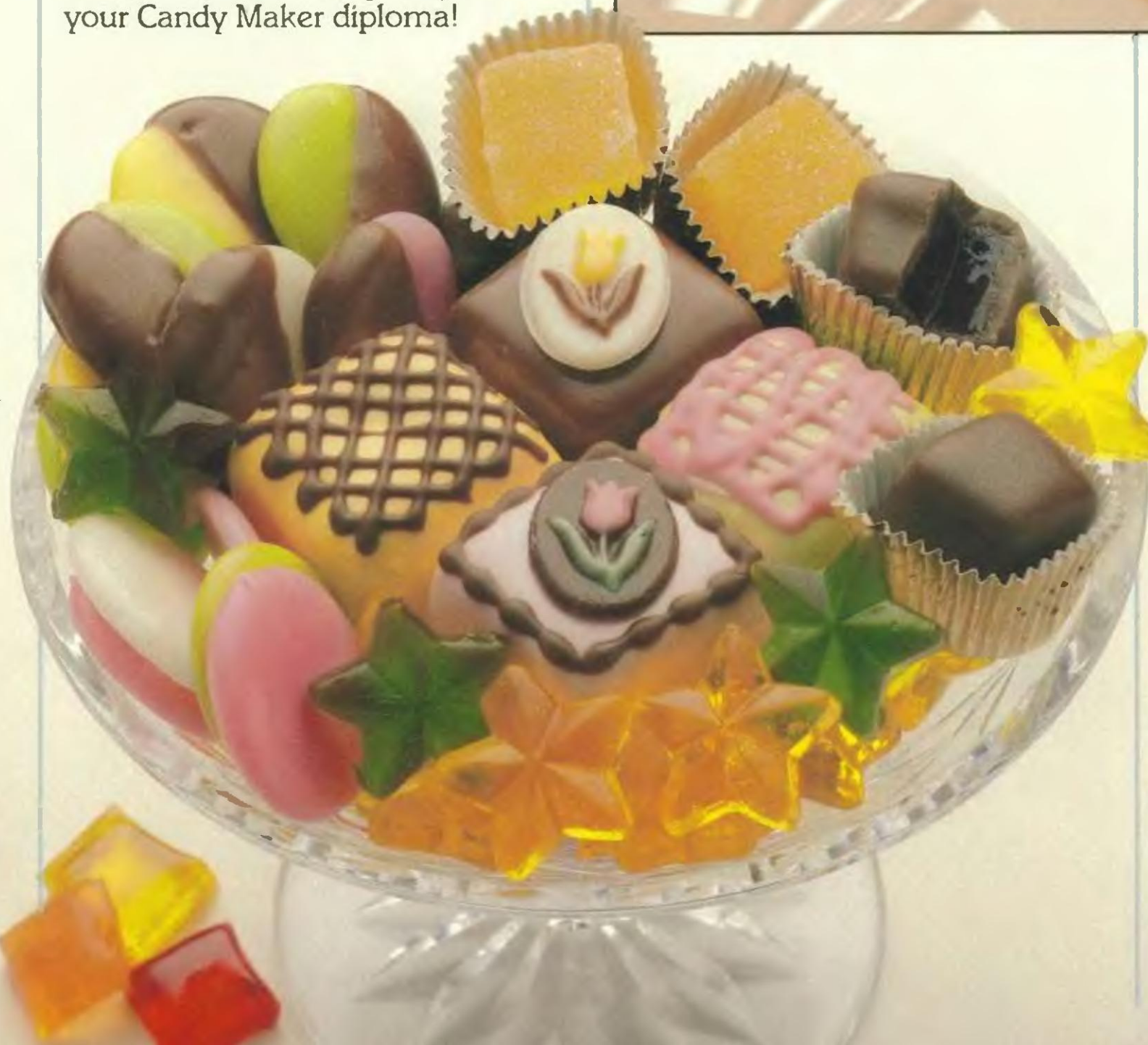
7. Use a clean, dry spoon to seal candies with melted coating. Tap mold after each addition to settle coating. Be very sure all of your edges are sealed so that your candy does not leak or dry out. Place mold in refrigerator for 20 to 30 minutes to completely harden coating. Later, unmold your Brandied Cherries as usual and store at room temperature. Candies may be served as soon as they are made but will have a better flavor and more liquid if allowed to age for 2 to 3 additional days.

LESSON 4, PART 5

WRAPPING IT UP AND LOOKING AHEAD

Only one more candy making lesson until graduation! You've come a long, long way since the day you molded your first candies! A short time ago you would have thought today's candy making projects would be impossible for you to do. But you did it! You created sippable sweets with liqueur and you mixed, flavored, shaped and dipped your very first cooked candies. The delicious divinity and nougat candies you made, not to mention the shaped candy roses, open the door to a whole new world of candy making possibilities.

In Lesson 5, the final lesson in your Home Study Course, you'll learn to make several traditional cooked candy treats. You'll receive your first "Super Flex" molds, specially designed to withstand the high temperature of the candy syrup used when you make hard candy stars and lollipops. To please more sophisticated tastes, you'll also learn to make and decorate pretty wafer-thin mint patties and colorful petits fours with their tasty cake centers. Be sure to have a camera and film on hand . . . you'll need to take a picture of the candies you make in Lesson 5 to qualify for your Candy Maker diploma!



Lesson 5 also includes a large idea section with unique gift-giving and holiday candy making projects. Each one offers you another opportunity to demonstrate your candy making skills in a delicious, often breathtaking way. Your final lesson also includes a new section of new recipes, all tested (and tasted) by our professional Wilton staff. It's just a brief sampling of the candy making recipes you'll be qualified (and confident enough) to make after you've completed this course. Your graduation is only one fun lesson away. Be on the lookout for Lesson 5 – it will be in the mail soon!

Here's what you'll get in Lesson 5:

- Lesson Pages (including Special Idea and Recipe sections)
- 1 lb. Dark Cocoa Candy Melts
- 2 Super Flex Candy Making Molds
- Disposable Decorating Bags
- Lollipop Sticks
- Nylon Candy Funnel
- Candy Wafer & Fondant Mix (full-size 16 oz. canister).

LESSON 4, PART 6

PRODUCTS YOU CAN ORDER

CANDY MAKERTM VARIETY MOLDS

Greeting card molds put your sentiments in edible forms! Paint or decorate with love. Finished cards are about 5 × 6 × 1/4-in. (Also see card boxes, page 80).

For other special occasions, consider serving an ice cream-filled lollipop or an after-dinner drink in a candy cordial cup or molding a candy centerpiece. Wilton molds make it easy! (Flat sheet molds are 7 9/16 × 8 1/4-in. plastic.)

SPECIALTY MOLDS

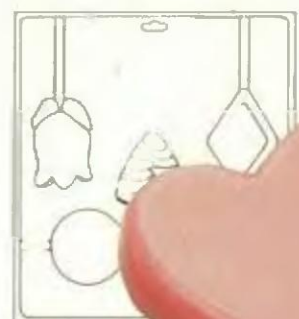


1. CORDIAL CUPS. Great for cream or liqueurs! 2114-L-1242. \$2.00 each

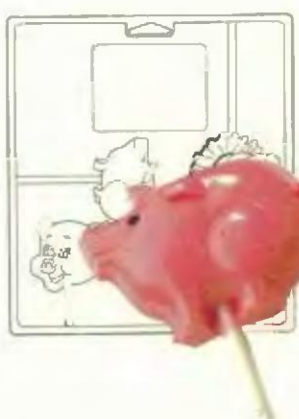


2. HOUSE. Mold and join pieces to construct a little dream house. Fill with homemade candy. About 5 × 6 × 3 3/4-in high. 1902-L-2246. \$2.00 each

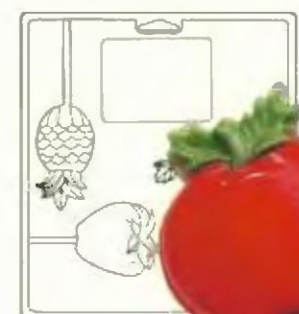
LOLLIPOPS



3. LOLLIPOPS I. A touch more detail. 5 molds per sheet. 2114-L-882. \$2.00 each



4. LITTLE PIGS. Pork out on these treats! 4 molds per sheet. 2114-L-4071. \$2.00 each



5. FRUITS. Color for extra realism! 4 molds per sheet. 2114-L-4098. \$2.00 each

GREETING CARD MOLDS



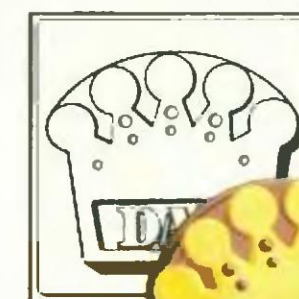
6. MERRY CHRISTMAS. Looks great with piped on leaves! 1902-L-1339. \$2.00 each



7. NOEL. Piped border adds a nice touch. 1902-L-1428. \$2.00 each



8. MOTHER. How sweet she is! 1902-L-1487. \$2.00 each



9. DAD. For the tops in Pops! 1902-L-1517. \$2.00 each



10. HAPPY EASTER. Egg-citing chocolate sentiments! 1902-L-1533. \$2.00 each



11. GET WELL QUICK! Really stands out in a crowd. 1902-L-1576. \$2.00 each



12. LOVE. The word that means so much. 1902-L-1606. \$2.00 each



13. CONGRATULATIONS. To commemorate the happy event. 1902-L-910. \$2.00 each

LESSON 4, PART 6

CANDY MAKING SUPPLIES



1. 6-IN. SQUARE PAN. Ideal for fudge, caramels and more. 2 in. deep.
507-L-2180. \$4.95 each

8-IN SQUARE PAN (not shown).
2105-L-8191. \$5.95 each



2. ICING BOWL. Sturdy plastic bowl is ideal for holding up to 2½ cups icing. Washable and dishwasher safe.
415-L-775. \$1.29 each

3. METRIC WONDER CUP.
2 cup capacity with measures of cups, ounces and milliliters.
6 × 3 in. with shaker lid.
415-L-105. \$5.25 each



4. WHITE-WHITE ICING COLOR. Make your butter-cream icings pure white with just a few drops. 2 oz. plastic bottle.
603-L-1236. \$2.95 each



5. LIQUID ICING COLORS. Concentrated colors in unbreakable plastic bottles with drop control spouts; for bright pastel shades. (Not for use with Candy Melts.)
2 oz. bottles.

Each \$2.50 except
Red-Red. \$2.75

Lemon Yellow.	603-L-108.	Leaf Green.	603-L-809.
Orange.	603-L-205.	Red-Red.	603-L-906.
Pink.	603-L-256.	Black.	603-L-981.
Copper.	603-L-450.	Royal Blue.	603-L-655.
Brown.	603-L-507.	Sky Blue.	603-L-700.



6. BUTTER EXTRACT*. Rich flavor. 2 oz.
604-L-2040. \$1.39 each



7. CLEAR VANILLA EXTRACT*. Won't add color to your candies. 2 oz.
604-L-2237. \$1.39 each

*For nougats, divinities, cream centers or truffles. Do not use in your Candy Melts. (Also see oil-based Flavors and Colors, page 22.)



8. GLUCOSE. For shinier modeling candy mixtures. 24 oz. plastic jar.
707-L-109. \$4.25 each



9. LOLLIPOP STICKS.
50 sturdy white paper sticks per pack.
1912-L-1006. \$.95 pack



10. ALL-OCCASION CANDY LABELS. 8 gummed stickers for boxes or containers.
1912-L-2428. \$1.50 pack



11. GREETING CARD BOX. Elegantly textured white box will give your card a very professional look. 6¾ × 5½ × 1 in. deep.
1912-L-2223. \$.69 each



12. CANDY BOX LINERS. Waffle-padded paper sheets to protect candies. Six cut-to-fit 9¼ × 5½ in. sheets per package.
1912-L-1543. \$.89 pack

Note: Prices shown are subject to change without notice.

LESSON 5:

TRADITIONAL CANDIES

Hello and welcome to Lesson Five. Today's candy making lesson is the final chapter in your Home Study Course. All of the candies you've learned to make so far — from simple molded candies with nuts to covered cherries, creamy truffles and chewy nougats — have been leading up to this day. Today you'll complete your last candy making projects and become a graduate of the Wilton Candy Maker Home Study Course. Do you have your camera ready? You'll want to snap a picture or two to qualify for your Wilton Candy Maker diploma!



Here's what we'll learn in Lesson 5...

In Lesson 5 you'll learn to make four very distinct sweets. The first two, soft jellied candies and shimmering hard candies, are easy-to-do candy treats that will delight both children and adults. These flavorful candies look particularly inviting when stored in a clear glass container; their bright, eye-appealing colors add that extra-tempting touch.

Next you'll learn how to make mints and petits fours using the Wilton Candy Wafer & Fondant Mix. These two confections are traditionally served at afternoon teas, baby showers and wedding receptions, but they're so lovely and so easy to make you may want to serve them on less formal occasions. The mint mixture you'll make is quick to fix; the one-piece candy funnel we've sent makes forming the patties a snap! For your petits fours you'll use the Candy Wafer & Fondant Mix with a slightly different recipe. The "Quick Pour Icing" you'll mix makes a sweet fondant-like topping that seals in freshness and leaves a smooth, satiny finish perfect for decorating.

You'll need to supply a few new ingredients for this lesson. Be sure to check your supplies against the list on page 83 before you start. Is everything ready?

Then let's begin!

LESSON 5, INTRODUCTION

H ERE'S WHAT WE'VE SENT

These quality candy making ingredients, tools and supplies from the Wilton Candy Maker line are included in this shipment.



1. Lesson Pages. Add the last of your candy making "how-to's" to your notebook/easel for easy reading. Just for fun, take

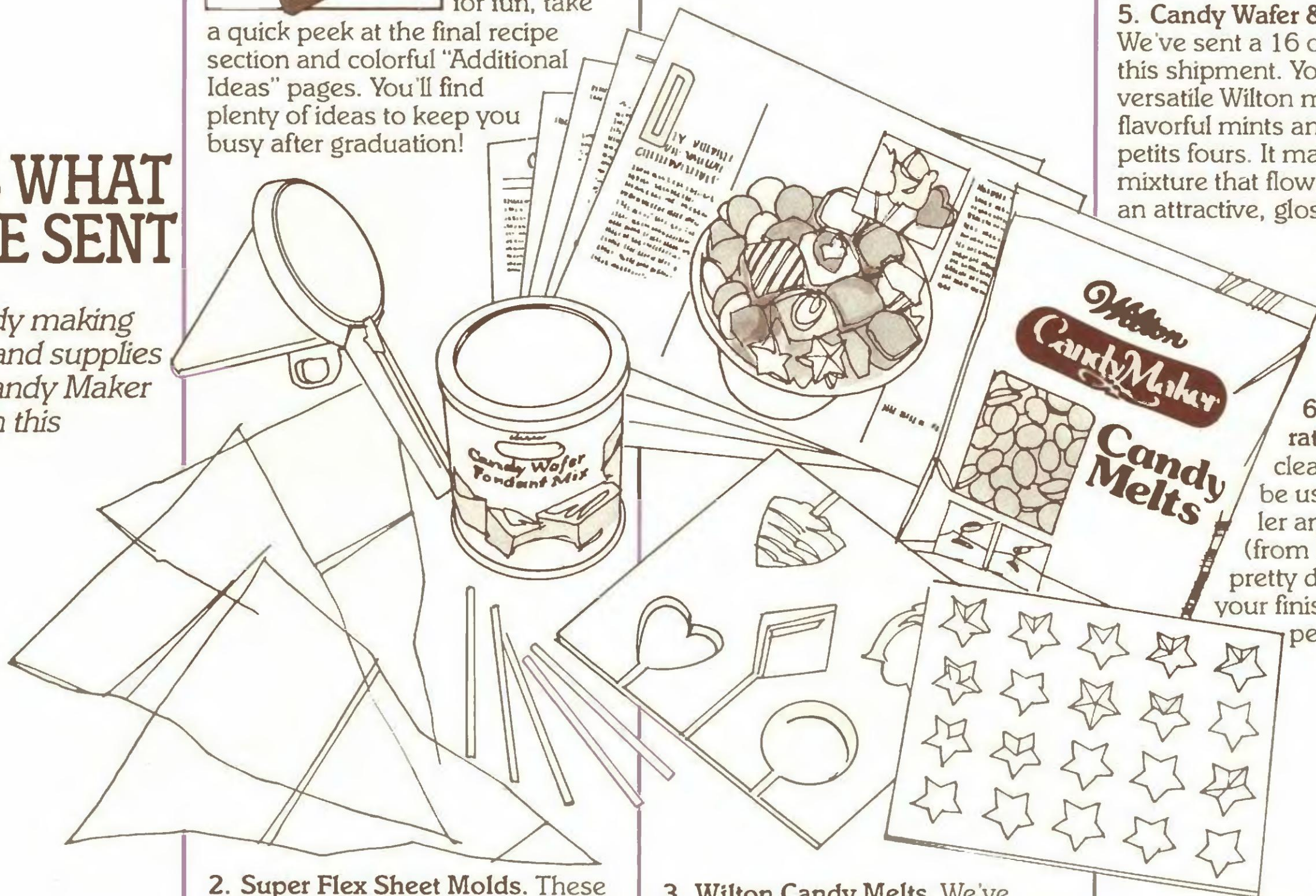
a quick peek at the final recipe section and colorful "Additional Ideas" pages. You'll find plenty of ideas to keep you busy after graduation!

mold and the Variety Lollipop mold to get your collection started.

*Super Flex molds can also be used to mold mints and jellied candies; we will explain how later in this lesson. Candy Melts can also be molded in Super Flex molds but these candies will not have their usual glossy surface.

4. Nylon Candy Funnel. This easy-pour funnel features a unique trigger-action release. You'll use it today to drop neat, uniform mints. Later you might want to experiment and use your funnel to fill molds with melted coating.

5. Candy Wafer & Fondant Mix. We've sent a 16 oz. canister with this shipment. You'll use this versatile Wilton mix to make flavorful mints and to make lovely petits fours. It makes a fondant-like mixture that flows evenly and has an attractive, glossy finish.



2. Super Flex Sheet Molds. These flexible white plastic sheets are designed especially for making hard candies.* They are durable and thick enough to withstand the high temperature of a hot candy syrup. We've sent the Wilton Stars

3. Wilton Candy Melts. We've included 1 lb. of Dark Cocoa Candy Melts wafers with this shipment. This should be more than enough for you to complete the projects in Lesson 5.

6. Disposable Decorating Bags. These clear plastic bags can be used with your coupler and decorating tips (from Lesson 3) to pipe pretty decorations onto your finished mints and petits fours.

7. Lollipop Sticks. What child (or adult!) can resist a homemade lollipop! You'll learn how to make beautiful, crystalline hard candy treats today.

LESSON 5, INTRODUCTION

H ERE'S WHAT YOU'LL NEED

Most of the supplies and utensils listed have been used before. Make sure all of your equipment is clean and dry; make sure there are no sugar crystals left on your candy thermometer. Check ingredients list carefully to make sure you have everything you'll need for Lesson 5.

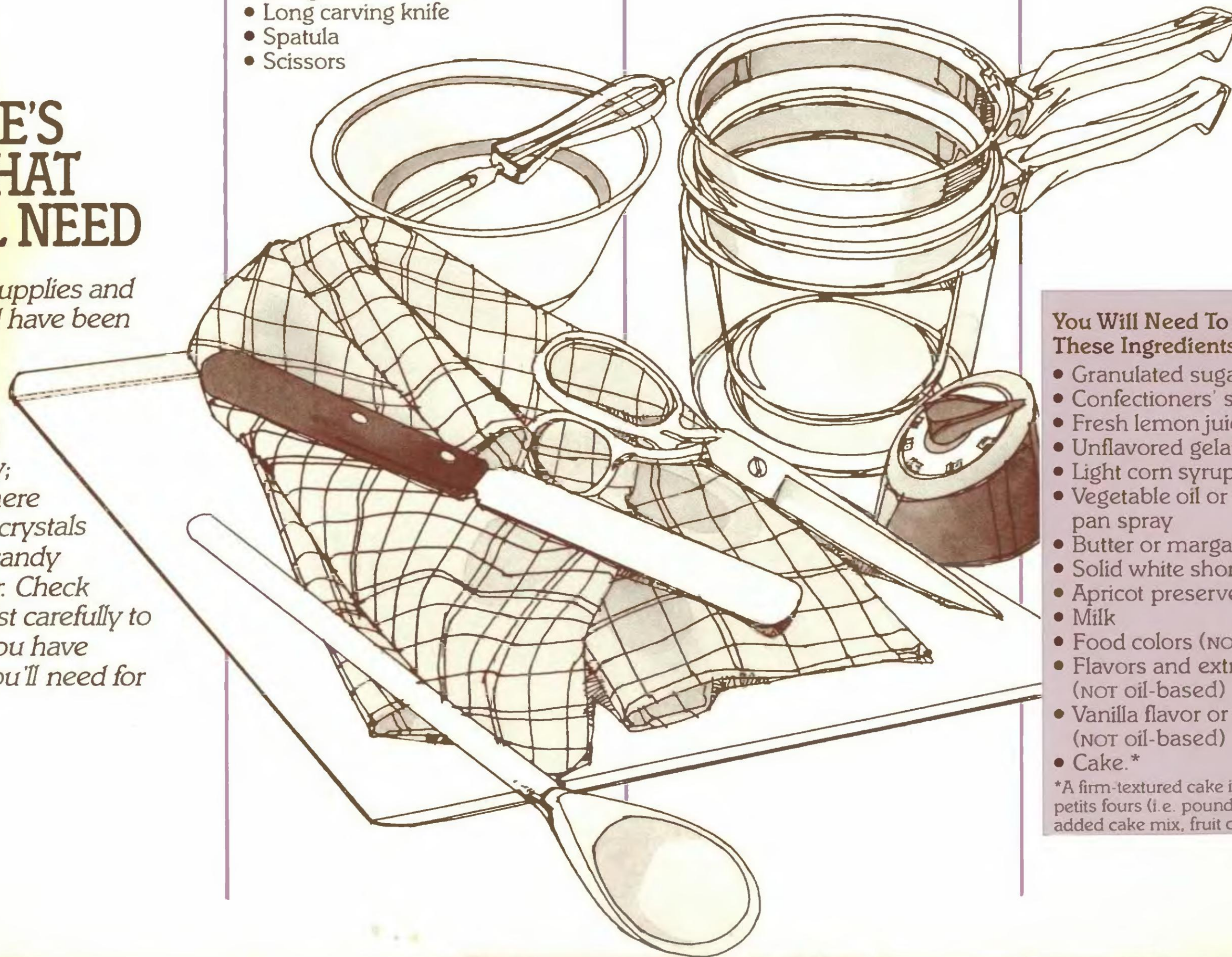
From Your Kitchen:

- Double boiler
- Large and small bowls
- 2 qt. and 3 qt. heavyweight saucepans
- Kitchen timer
- Cookie sheets
- Two 8 in. square cake pans
- Waxed paper or aluminum foil
- Sharp serrated knife
- Long carving knife
- Spatula
- Scissors

- Lint-free cotton dish towel
- Wire cooling racks
- Sieve
- Containers with airtight lids
- Sifter
- Pastry brush
- Several spoons.

From Previous Lessons:

- Candy thermometer
- Decorating tips and coupler
- Dipping spoon
- Peppermint Candy Flavor
- Lemon Candy Flavor
- Candy Colors: Yellow, Pink and Green.



You Will Need To Supply These Ingredients:

- Granulated sugar
- Confectioners' sugar
- Fresh lemon juice
- Unflavored gelatin
- Light corn syrup
- Vegetable oil or vegetable pan spray
- Butter or margarine
- Solid white shortening
- Apricot preserves
- Milk
- Food colors (NOT oil-based)
- Flavors and extracts (NOT oil-based)
- Vanilla flavor or extract (NOT oil-based)
- Cake.*

*A firm-textured cake is recommended for petits fours (i.e. pound cake, a pudding-added cake mix, fruit cake).

LESSON 5, PART 1

HELPFUL HINTS AND JELLIED CANDIES

TIPS ON COOKED CANDIES

Before you go on, you should take a few minutes to reread the "Tips on Cooked Candies" from Lesson 4 (page 67). Many of the tips given there will also be helpful today. The additional hints and tips on this page apply mainly to hard candies and jellied candies. You'll want to keep this page handy for reference.

Check Humidity Before You Decide To Make Candy. High humidity will make your jellies and hard candies very sticky. If you must work on a humid day, cook syrup mixture 2 degrees higher than called for in your recipe.

Prepare Your Molds Or Pans Before You Begin Cooking Syrup. You will not have time to search for a pan or to oil it after candy syrup has cooked. When proper temperature is reached, and air bubbles disappear, you must pour candy into mold or pan, working quickly to prevent candy from hardening in saucepan.

Use Only Super Flex Molds For Your Hard Candies And Jellied Candies. These molds are designed to withstand the high temperature of the cooked candy

syrup. Do not use your clear plastic molds; the hot syrup will melt these candy molds.

Wooden Spoons Are Recommended For Cooked Candies.

A wooden spoon won't scratch your saucepan and won't conduct heat like a metal spoon might. A wooden spoon can withstand the high temperature of the cooked candy and make it easier to "feel" undissolved sugar crystals when you are stirring the syrup.

When You Wipe Sides Of Pan . . . wipe sugar crystals away; do not try to stir crystals into syrup. Use a pastry brush dipped in hot water.

Watch Temperature Carefully.

Recheck accuracy of candy thermometer; it should read 212° in boiling water (see page 67 for full instructions). Read thermometer at eye level while it is still clipped to side of pan. (Remember . . . position thermometer so that bulb does not touch bottom of pan.) Check temperature more often during later stages of cooking. After 200°F, temperature rises faster and faster; lower heat slightly to prevent scorching.

Do Not Move Filled Molds Until Candy Has Cooled. Syrup will be very hot when you first fill your Super Flex molds. To prevent burns from spilled syrup, leave molds set at room temperature at least 15 minutes before moving them. (Jarring candy before it has set can also cause clouding and crystallization.)

For Easier Clean-Ups . . . fill pan with HOT tap water. Let pan and thermometer soak, or bring water to a boil to dissolve candy syrup and sugar crystals.

H

OW TO MAKE JELLIED CANDIES

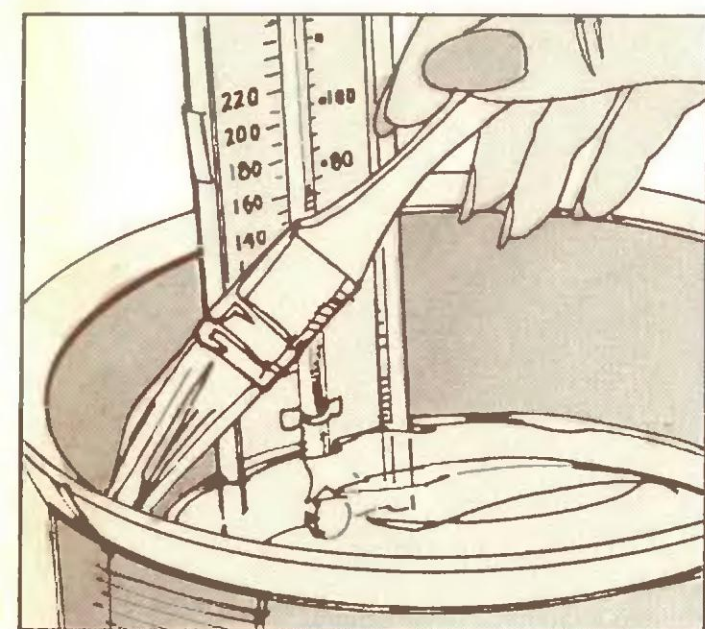
Jellies are tasty cooked candies that are firm but tender on the outside, soft yet chewy on the inside. They are usually brightly colored and mint or fruit flavored. Jellies can be molded in Super Flex molds or molded in a single block in any heat-proof pan (block is cut after jellies have cooled and firmed). You will mix a batch of Lemon Jellies, tint it Yellow, firm it in a cake pan and cut the finished candy into one inch squares. They are delicious served with a light dusting of sugar or dipped in Candy Melts coating!*

*Super Flex molds can be used to mold jellied candies into fancy shapes. Simple molds with few details, like Wilton Ovals or Hearts, are recommended. Brush mold cavities lightly with vegetable oil (or use vegetable pan spray); use a spoon to fill each cavity with cooked candy syrup. Work as quickly as possible so candy doesn't harden in pan. Let candies firm, uncovered, at room temperature overnight. Unmold candies into a bowl of super-fine sugar and toss until candies are well dusted. Set candies on a wire rack to crust slightly, about 2 hours. Store in airtight container.

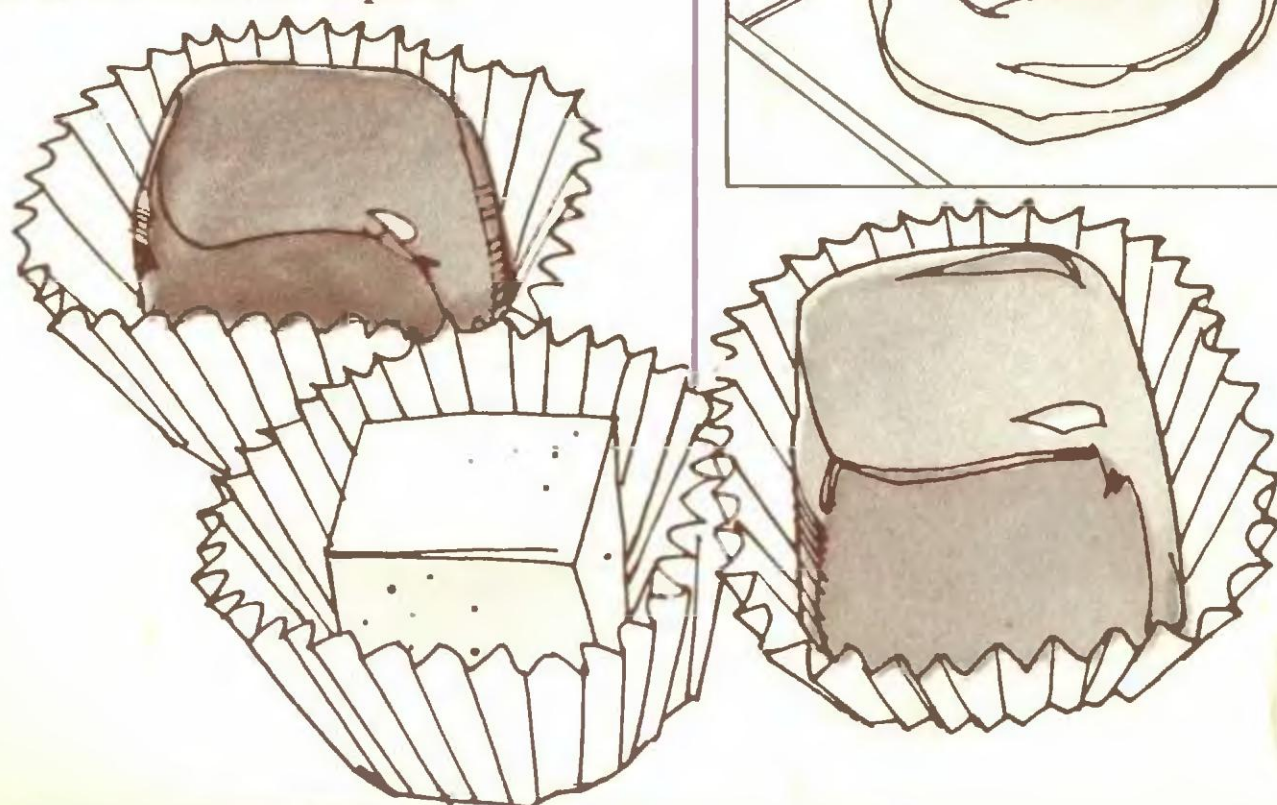
To make these candies you will use:

- 4 Tablespoons unflavored gelatin
- ½ cup cold water
- 3 cups granulated sugar
- ¼ cup freshly squeezed lemon juice
- ⅔ cup hot tap water
- Lemon Candy Flavor
- Yellow Candy Color
- 3-qt. heavyweight saucepan
- Candy thermometer
- Pastry brush (set in a cup of hot water)
- 8-in. square cake pan (oil lightly with vegetable oil or pan spray).

1. In a small bowl, stir gelatin into cold water. Set aside until needed.
2. Combine granulated sugar, lemon juice and hot water in a 3-qt. saucepan. Place over high heat and stir constantly with a wooden spoon until all of sugar crystals are dissolved.



3. Use a pastry brush dipped in hot water to wipe away any sugar crystals clinging to the sides of the pan (do not try to stir these crystals into syrup). Position candy thermometer inside pan and clip to top edge (remember to position thermometer so that bulb reaches down into candy syrup but does not touch bottom of pan).



4. Continue cooking over high heat until temperature reaches 220°F. (This will take about 4 more minutes.) Turn heat down slightly and continue cooking until temperature reaches 250°F. (This will take about 10 minutes.) Do not stir or jostle pan.

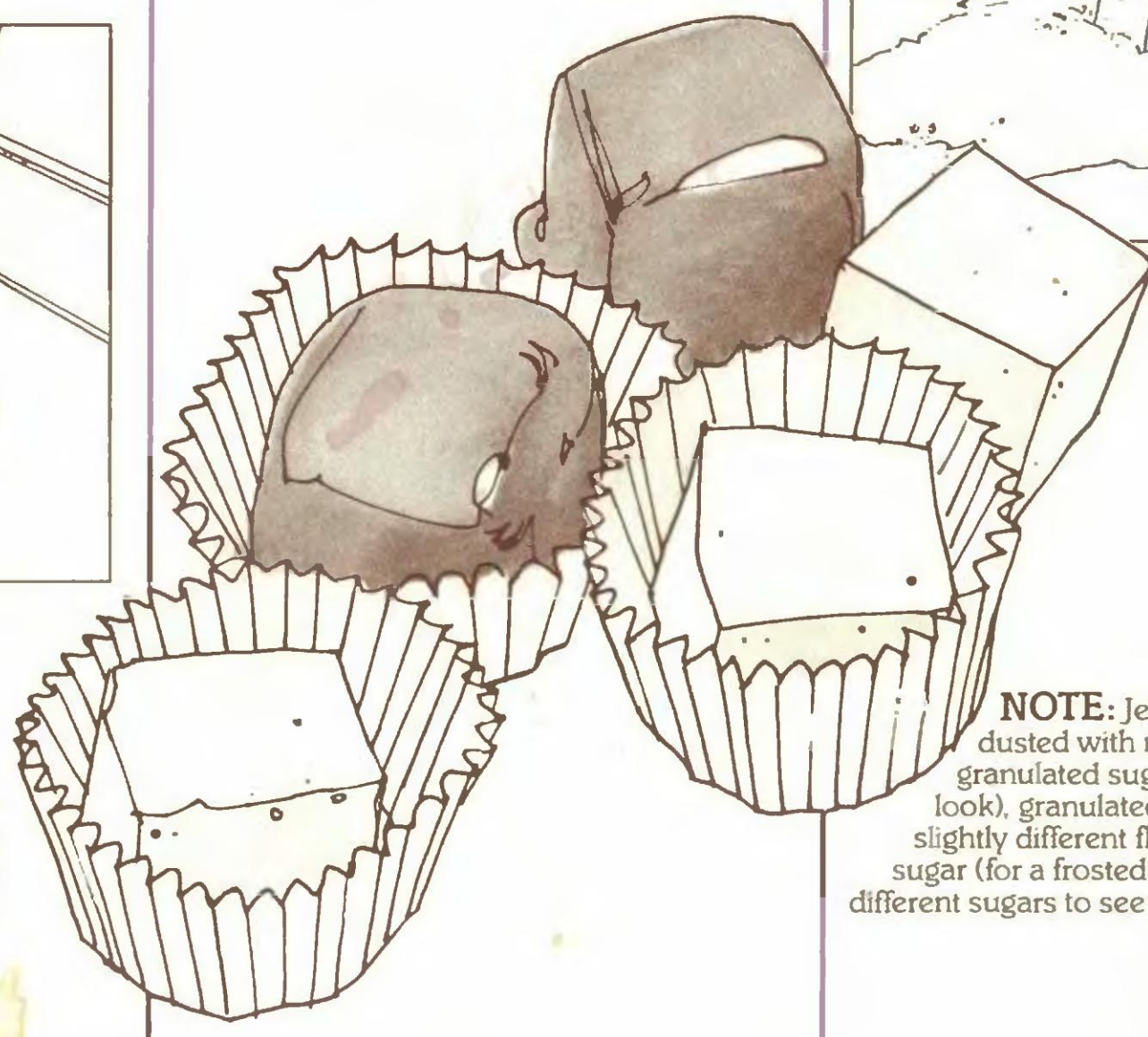
5. When temperature reaches 250°F, remove saucepan from heat. Add gelatin/water mixture and stir gently until well blended. Add 1 teaspoon Lemon Candy Flavor and 1 drop of Yellow Candy Color. Stir until well blended. Add additional Candy Color, a drop at a time, until desired color is reached.

6. Set lightly oiled cake pan on wire rack or other heat-proof surface. Pour hot candy syrup into pan. Let candy cool undisturbed overnight.

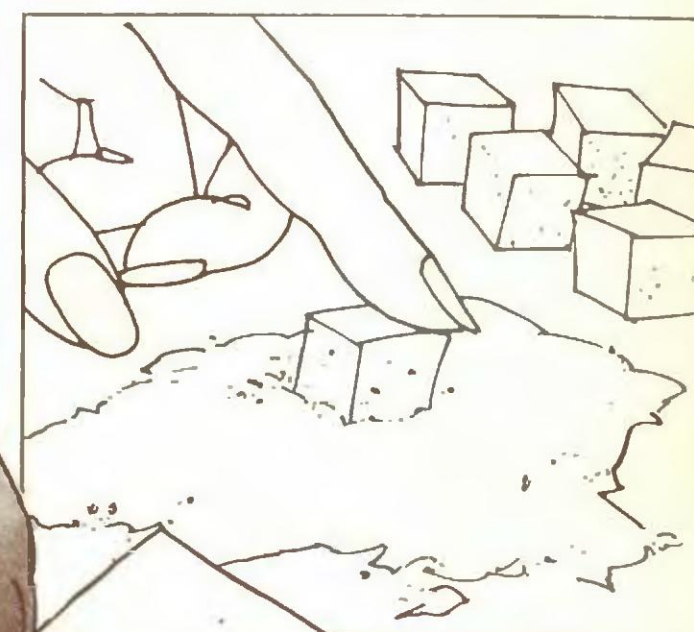


7. When candy has completely cooled and firmed it is ready to be cut. Run a knife or spatula along the outside edge of pan to partially free candy. Turn pan over onto a wooden board or cutting surface, releasing entire block of jellied candy (if necessary, place a hot towel against the back of the cake pan until candy releases). With a lightly buttered, serrated knife, cut block into 1 inch squares. Do not draw or saw candy with knife; simply lay knife across candy and press through to bottom.

8. Set about 25 candy squares aside on a plate; these will be used later for dipping. Cover with plastic wrap until needed.



9. Drop remaining jellied squares, a few at a time, onto waxed paper. Sprinkle with sugar and toss to coat candy on all sides. Place candy pieces on a wire rack and let them set at room temperature 3 hours or until lightly crusted. Sugar-coated jellied candies can be wrapped individually with waxed paper or plastic wrap or placed in fluted candy cups. Store in airtight container; these candies will remain fresh and moist up to 3 weeks at room temperature.



NOTE: Jellied candies can be dusted with regular or super-fine granulated sugar (for a sparkling look), granulated brown sugar (for a slightly different flavor) or confectioners' sugar (for a frosted look). Try one or two different sugars to see which you like best.

LESSON 5, PART 1

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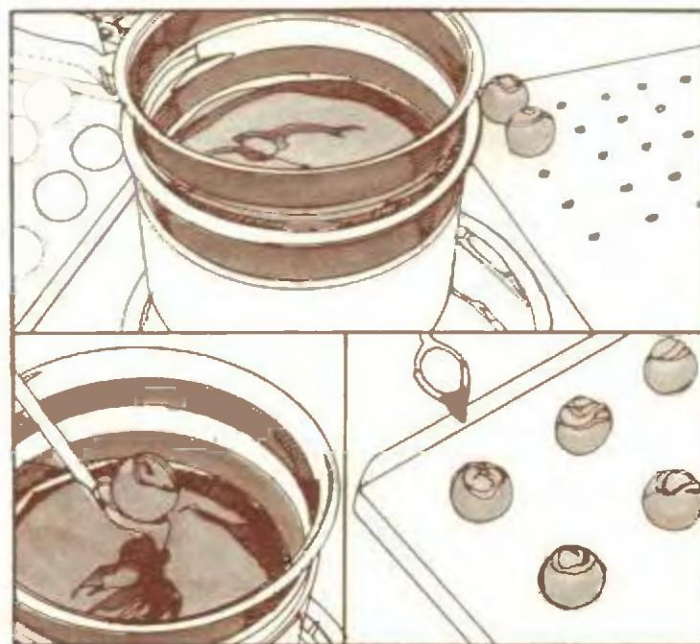
OW TO DIP JELLIED CANDIES

Coated jellied candies can add excitement to your boxed candy assortment. A well-sealed jellied candy will retain its freshness, flavor and chewiness up to 4 weeks (just like your coated nougat candies!).

To make these candies you will use:

- ½ lb. Dark Cocoa Candy Melts wafers
- Prepared jellied candy squares, uncoated
- Cookie sheet lined with waxed paper
- Dipping spoon.

1. Melt Candy Melts wafers using your usual method. Stir until smooth and completely melted.



2. Set up work area for dipping centers . . . tray of candy is on your left, melted coating is in the center, lined cookie sheet is on your right.

3. Drop one jelly square into the melted coating at a time. Turn with dipping spoon to cover all sides. Lift candy with spoon and allow excess coating to drip back into container. Place coated candy on cookie sheet.

4. Continue dipping jellies until they have all been coated. For variety, hold candy and just dip half of candy into coating . . . a diagonal dip is very attractive! Allow candies to set at room temperature until coating has completely hardened. Store at room temperature in airtight container.



LESSON 5, PART 2 HARD CANDIES

H

OW TO MAKE SPARKLING HARD CANDIES

Brightly colored hard candies are real crowd pleasers.

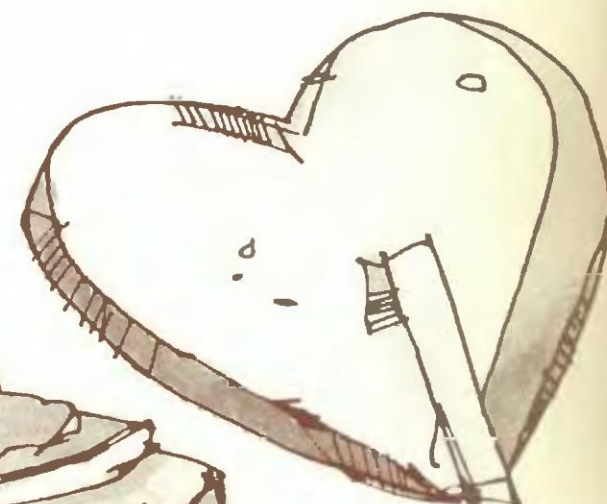
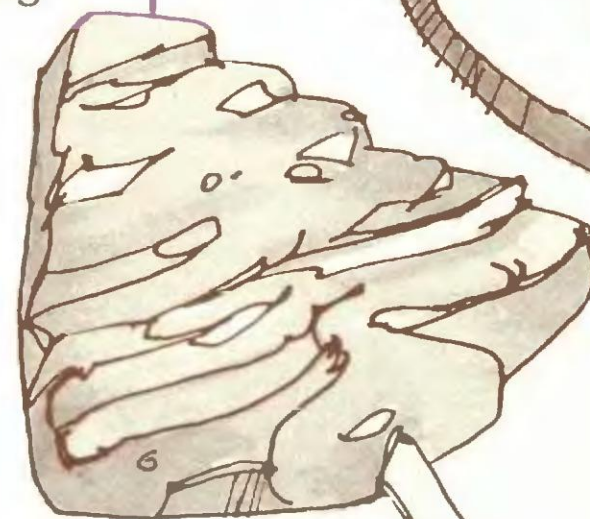
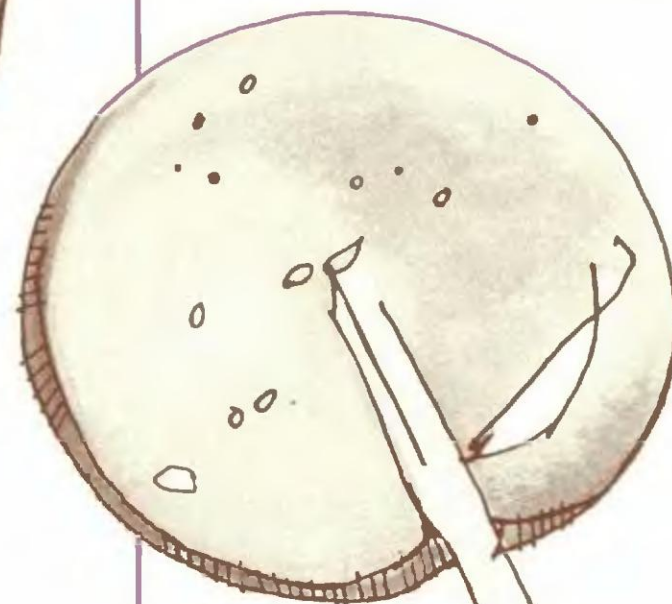
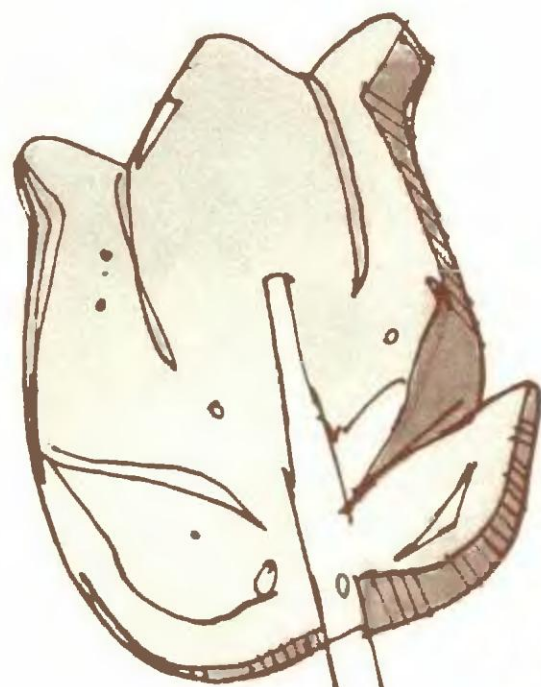
Whether you make lollipops, bite-sized molded pieces or thin "confetti" bits, they all look like edible fun!

By now you should be fairly comfortable working with your candy thermometer and a cooked candy syrup. Hard candies are easy to make. However, since they are cooked to a higher temperature, please be extra careful to avoid scorching mixture or burning your fingers.

You will mix 2 batches of a basic hard candy—Peppermint tinted pink and Lemon tinted yellow.

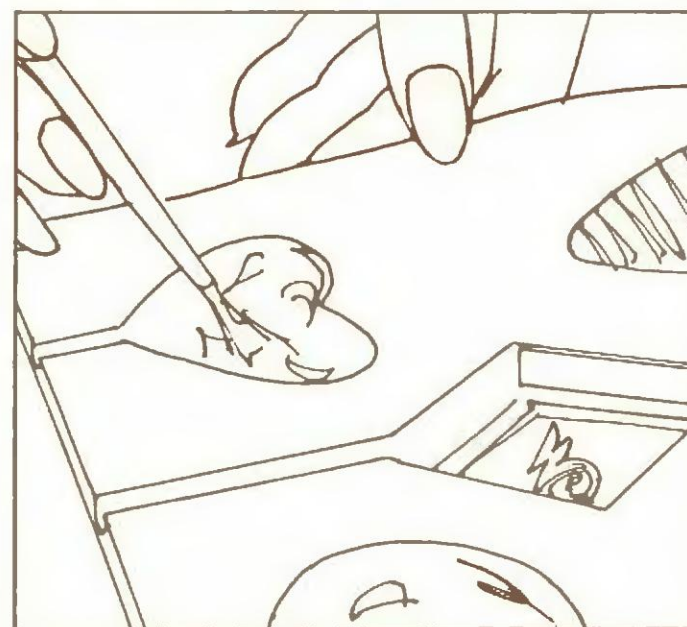
A. To make Pink Peppermint Hard Candies you will use:

- 1 cup granulated sugar
- $\frac{1}{3}$ cup hot tap water
- $\frac{1}{3}$ cup light corn syrup
- Peppermint Candy Flavor
- Pink Candy Color
- 2-qt. heavyweight saucepan
- Candy thermometer
- Pastry brush (set in cup of hot tap water)
- Lollipop sticks
- Waxed paper
- Wooden spoon
- Cookie sheet
- Confectioners' sugar
- Long carving knife
- Vegetable oil or pan spray
- Variety Super Flex Lollipop Mold.

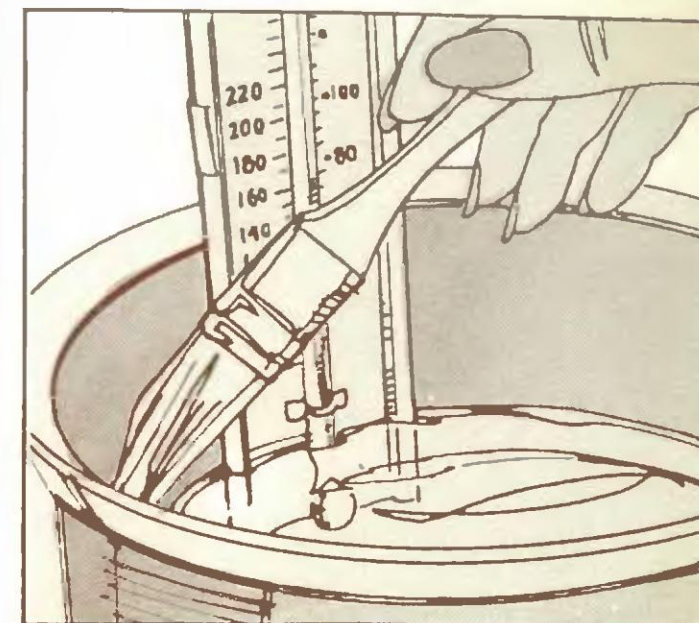


1. Prepare your Variety Mold. Brush cavities lightly with vegetable oil or spray. Insert lollipop sticks into grooves. Make sure they are level and pushed all the way down in the channel. Set mold aside until needed.

Prepare cookie sheet. Set cookie sheet on counter or other heat-proof surface. Dust liberally with confectioners' sugar.



2. Combine granulated sugar, hot water and corn syrup in saucepan. Place over high heat and stir constantly with wooden spoon until all of sugar crystals are dissolved and mixture is boiling.



3. Use a pastry brush dipped in hot water to wipe away any sugar crystals clinging to the sides of the pan. Position candy thermometer inside pan and clip to top edge.

4. Continue cooking, without stirring, over high heat until temperature reaches 300°F. (Entire cooking process will take about 9 minutes.)

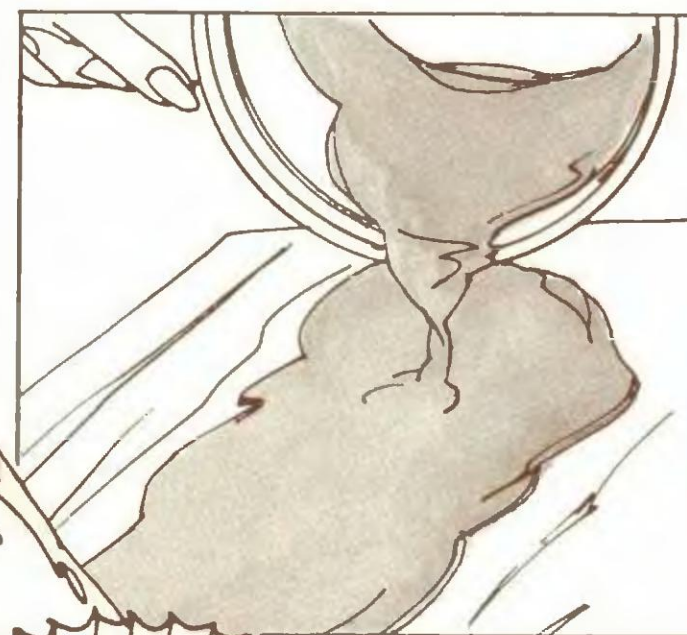
5. When temperature reaches 300°F, carefully remove saucepan from heat. Be very careful not to disturb candy syrup; jostling pan may cause crystallization which will cloud your candies. Allow syrup to stand until bubbles disappear.

6. When bubbles disappear, add ½ teaspoon Peppermint Candy Flavor and 1 drop of Pink Candy Color. Stir gently until evenly blended. Add additional Candy Color, a drop at a time, until desired color is reached.

7. Immediately pour candy syrup directly from pan into prepared

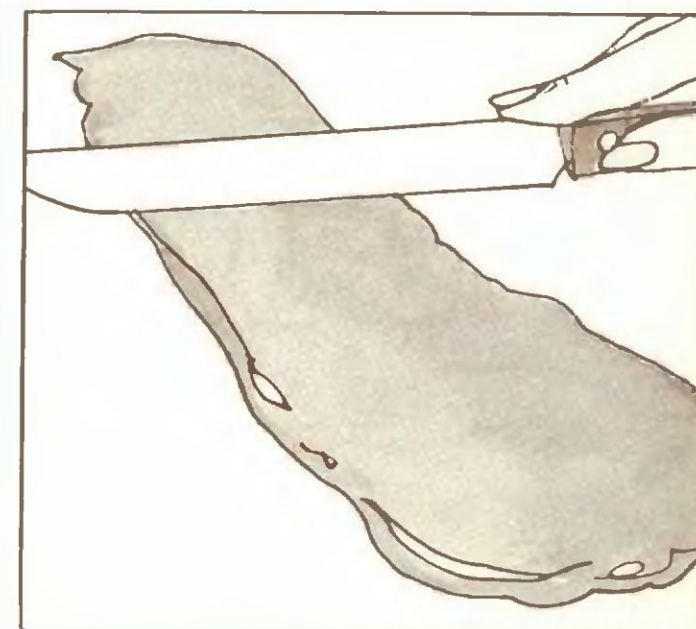


Variety Mold to fill all 5 cavities of mold.* Quickly pour remaining Pink Peppermint candy syrup directly from pan onto prepared cookie sheet; distribute candy evenly to avoid run-off. Do not scrape pan; last bits of syrup are likely to contain crystals which could ruin your candy. (Work as quickly as possible. If candy syrup should harden in pan before you have poured it into molds, reheat pan using very low heat until syrup is pourable.)



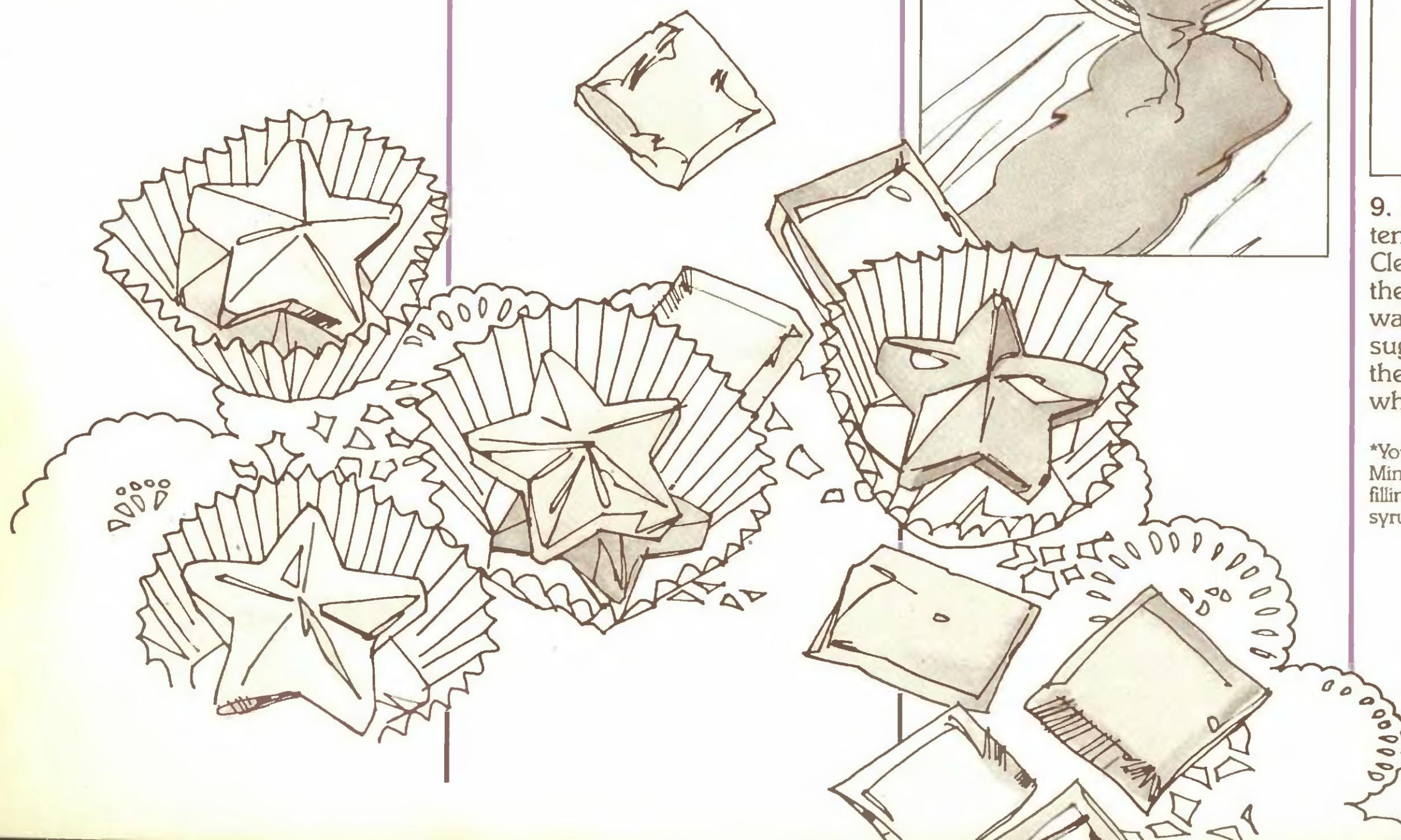
8. Twirl lollipop sticks between your fingers to coat top portion of stick with candy.

Return to candy on cookie sheet. When candy begins to set up (this will only take a couple of minutes), use a long, sharp knife to score candy into ½ inch strips. Then score candy in opposite direction to form pieces about ½ inch square.



9. Allow candies to harden at room temperature, about 30 minutes. Clean your saucepan, candy thermometer and utensils in HOT water; make sure there are no sugar crystals left, particularly on thermometer. Go on to next project while these candies are setting up.

*You might want to order a stainless steel Mint Patty Funnel (see page 104). It makes filling your Super Flex mold with hot candy syrup much quicker, less messy, too!



B. To make Lemon Yellow Hard Candies you will use:

- 1 cup granulated sugar
- 1/3 cup hot tap water
- 1/3 cup light corn syrup
- Lemon Candy Flavor
- Yellow Candy Color
- 2-qt. heavyweight saucepan
- Candy thermometer
- Pastry brush (set in cup of hot tap water)
- Wooden spoon
- Long carving knife
- Stars Super Flex Candy Mold
- Vegetable oil or pan spray
- Cookie sheet
- Confectioners' sugar.

1. Prepare Stars Mold. Brush cavities lightly with vegetable oil or pan spray.

Prepare cookie sheet. Set cookie sheet on counter or other heat-proof surface. Dust liberally with confectioners' sugar.

2. Combine granulated sugar, hot water and corn syrup in saucepan. Place over high heat and stir with wooden spoon until all of sugar crystals are dissolved and mixture is boiling.

3. Use pastry brush dipped in hot water to wipe away any sugar crystals clinging to the sides of the pan. Attach candy thermometer inside pan and clip to top edge.

4. Continue cooking, without stirring, over high heat until temperature reaches 300°F. Do not stir candy or jostle pan.

5. When temperature reaches 300°F, carefully remove saucepan from heat. Allow syrup to stand until bubbles disappear.

6. When bubbles disappear, add 1/2 teaspoon Lemon Candy Flavor and 1 drop Yellow Candy Color. Stir

gently until evenly blended. Add additional Candy Color, a drop at a time, until desired color is reached.

7. Immediately pour candy syrup directly from pan into prepared Stars Mold. Fill all of cavities — be careful not to overfill mold or candies will have uneven edges. Quickly pour remaining Lemon Yellow candy syrup directly from pan onto prepared cookie sheet; distribute candy evenly. Do not scrape pan. For easy clean-up, fill empty pan with HOT tap water.

8. Watch candy on cookie sheet carefully. As soon as it begins to set up, use knife to score candy into 1/2 inch strips and then in opposite direction to form 1/2 inch squares.

9. Allow candies to cool at room temperature, about 30 minutes.

C. The Finishing Touches.

1. When your molded Pink Peppermint hard candies have completely cooled, unmold lollipops onto waxed paper. Hard candies will become sticky if left unwrapped. Wrap each lollipop individually in plastic wrap or waxed paper. For a professional look, Wilton offers transparent plastic bags specially-sized for lollipops (see page 22).

2. When your molded Lemon Yellow hard candies have cooled, unmold stars onto waxed paper. Stars can be individually wrapped in plastic wrap or waxed paper or set in fluted candy cups. Do not store hard candies in same container with creme center candies; the moisture in the creamy candies will make your hard candies too sticky. Bite-sized hard candies could also be sugar-coated as described below (see Step 4).

3. When the scored blocks of candy on your cookie sheets have cooled, loosen candy from cookie sheet and break into pieces at score lines. Tap with dull knife or hold scoreline against edge of cookie sheet and then tap. Place tiny squares in a plastic bowl; toss lightly to distribute sugar evenly. Candy Confetti makes an exceptionally pretty display when stored in a clear glass jar!

4. It is very easy to sugar-coat hard candies when they are just unmolded and slightly sticky. Simply drop candies into bowl or plate filled with sugar. Toss or roll to coat. Depending on the look and taste you prefer, you could use regular granulated sugar, super-fine sugar, confectioners' sugar, granulated brown sugar or even tinted sugars to coat your candies.



HINT: If candies are too dry and sugar won't stick, try this trick! Lightly dampen a lint-free cotton dish towel. Carefully place cooled hard candies on one half of the towel; keep pieces separated. Fold second half of towel onto candies for about 5 seconds.

Quickly drop candies into sugar and toss to coat. Set on wire rack to dry (about 30 minutes) before wrapping or storing in airtight container.

LESSON 5, PART 3

MAKING MINTS AND PETITS FOURS

H

OW TO PREPARE MINT CANDY MIXTURE

Top off your next dinner party with a tray of beautiful home-made mints! These creamy pastel patties are easy to make, flavor and color when you start with the Wilton Candy Wafer & Fondant Mix.

To make these candies you will use:*

- ½ canister Candy Wafer & Fondant Mix (about 1½ cups)
- Candy Flavors: Peppermint and Lemon
- Candy Colors: Pink and Yellow
- 1½ tsps. butter or margarine (softened to room temperature)
- 2 Tbsps. water
- Candy thermometer
- Double boiler
- Spoon
- Cookie sheet lined with waxed paper
- Extra bowl or small saucepan
- Nylon candy funnel.

*This is same recipe that is printed on canister label; amounts have been reduced to make only one half.

1. Add water to bottom pan of double boiler. (Water level should not touch top pan when assembled later.) Bring water to a boil using medium heat.

2. Pour half canister of Candy Wafer & Fondant Mix into top pan of double boiler. Add 2 Tbsps. water and stir. Place top pan in position on bottom pan.

3. Heat mixture over boiling water, stirring constantly. Scrape sides and bottom of pan to make sure all of dry mix is dissolved and mixture is smooth and lump-free. Position candy thermometer inside top pan and clip onto edge. When mixture reaches 150°F**, remove double boiler from heat.

**Watch temperature carefully and read thermometer at eye level. If you over-heat mixture, patties may develop a dull finish, white spots (save these for dipping; they will still taste good!) or grainy texture. Also, if mixture is too hot it will spread too quickly when dropped and patties will be too thin.

4. Add softened butter to mixture and stir until melted and evenly distributed. Pour half of mixture into a bowl or small saucepan.

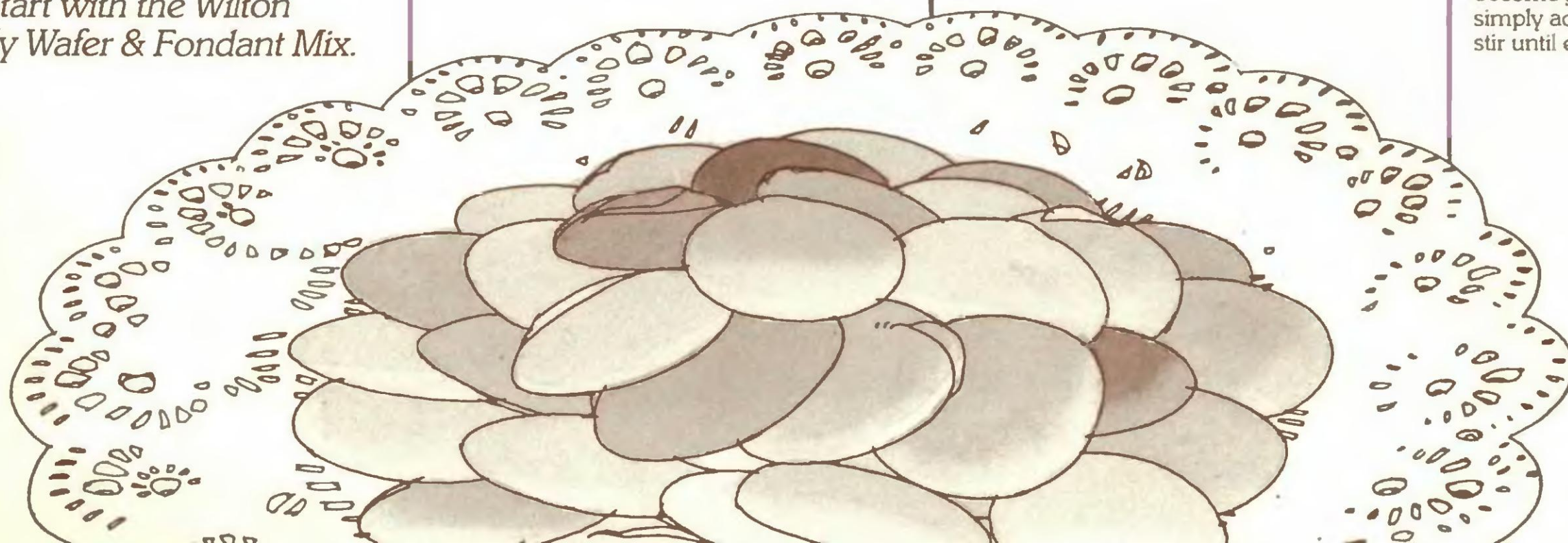
To mixture in top pan of double boiler, add Pink Candy Color, a drop at a time, until desired pastel shade is reached. Add Peppermint Candy Flavor, a drop at a time, until desired flavor is reached. Stir well after each addition. Set pan back in position on bottom pan of double boiler.

To mixture in bowl or saucepan, add Yellow Candy Color, a drop at a time, until desired pastel shade is reached. Add Lemon Candy Flavor, a drop at a time, until desired flavor is reached. Stir well after each addition.

5. Mixtures should be about the same consistency as warm, cooked pudding. If they are too thick, add hot tap water (¼ tsp. at a time) until a pourable consistency is reached.

6. When mixtures are ready to be dropped or molded, use one of the methods described on next page. Work quickly . . . mint mixture dries rapidly.

NOTE: Do not return mixture to heat if it becomes too thick to pour (but has not hardened) — this would cause mixture to become grainy and spotty. To thin mixture, simply add a few drops of hot tap water and stir until evenly blended.



LESSON 5, PART 3

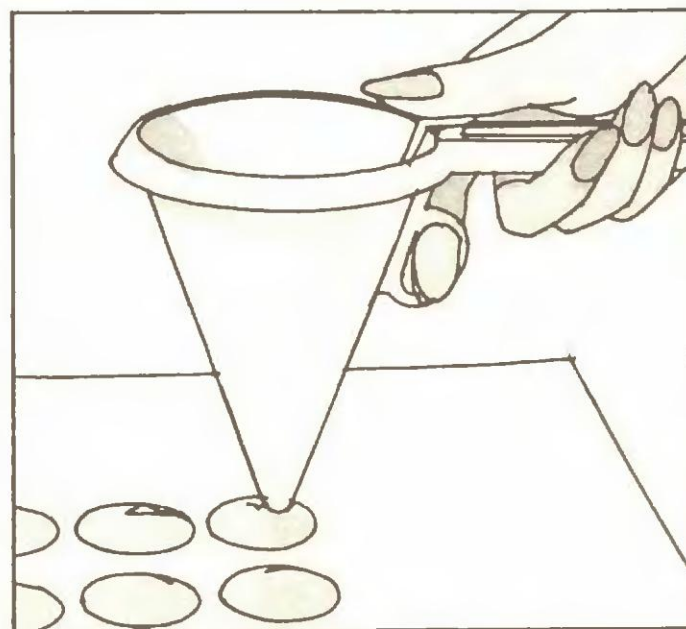
H

OW TO FORM MINT PATTIES

You can drop the traditional thin, round wafers quickly and professionally with your nylon candy funnel. It's quick and easy to use!

To Use Nylon Candy Funnel

1. Close trigger and pour mint mixture into funnel. You might find it convenient to set funnel inside a clean pan, bowl or large glass so you can pour mixture with both hands free.



2. Hold funnel upright about 1-in. above surface. Pull trigger to release just enough mixture to form 1-in. circle. Release trigger to stop flow. Try to develop a brisk, even rhythm.

3. Work quickly. If you go too slowly, mixture may cool and harden. Should this happen, add water, $\frac{1}{4}$ teaspoon at a time, until mixture returns to proper consistency.

Let's Make Mints!

Drop your mint patties onto cookie sheet lined with waxed paper.* Drop Lemon mint mixture first. Continue until all of Lemon mixture has been dropped. Quickly rinse funnel in hot tap water; dry thoroughly. Drop Peppermint mint mixture next. Continue until all of Peppermint mixture has been dropped.

Thin dropped mints will set up very quickly; all it takes is 5 to 10 minutes at room temperature. When patties are firm, turn them over to allow underside to dry.

The smooth glossy surface of your perfectly formed mints offers you a great opportunity to show off your newly acquired decorating skills. Pipe on dainty flowers or flourishes using melted coating, icing or piping gel to turn your simple wafers into elegant party treats! Or, try dipping mints half-way in melted Candy Melts coating for a two-tone effect.

*For a less traditional candy, mints can also be molded using any of the shallower plastic sheet or Super Flex molds. Brush mold cavities lightly with vegetable oil or spray before using. Mints shaped in candy molds will take longer to set up. Do not unmold until candy mints have completely hardened and cooled (30 to 45 minutes at room temperature for average-sized candies).

HINT: Traditional mint patties have a lightly ribbed bottom formed when mixture is dropped onto a professional candy making rubber mat. To create these ribbed-bottom mints at home, try this trick! Smooth and press aluminum foil over the ribbed back of a rubber dish drainer. Brush foil lightly with vegetable oil or spray and drop mint mixture onto ribbed foil surface. Be careful not to leave extra wrinkles in foil; these would show in the design of your mints.

HINT: Try this trick for making uniform patties! Use a pencil to mark circles (about the size of a half-dollar) onto a sheet of paper or poster board. Cover with waxed paper. Drop mint mixture onto waxed paper using patterns as your guide. Voila! All of your mints are the same size!



LESSON 5, PART 3

H

OW TO MAKE PETITS FOURS

Petits fours are elegant confections often served for dessert at formal dinner parties. A small square of firm-textured cake is individually glazed then covered with creamy fondant and decorated. Today you'll learn how to make beautiful petits fours quickly and easily using our Candy Wafer & Fondant Mix.

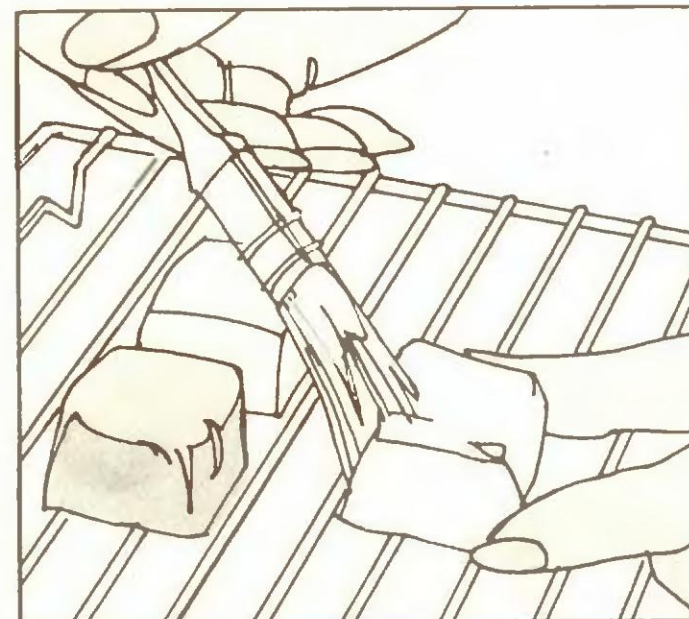


To make Petits Fours you will use:

- Remaining ½ canister Candy Wafer & Fondant Mix
- Candy Flavors: Peppermint and Lemon
- Candy Colors: Pink, Yellow and Green
- 2 Tbsps. water
- 1 teaspoon liquid vegetable oil
- Double boiler
- Candy thermometer
- Cookie sheet lined with waxed paper or foil
- Wire cooling racks
- Pastry brush
- Sharp knife (or canape cutters)
- Sieve
- Apricot preserves (to make glaze, recipe follows)
- Firm-textured cake (a ready-made pound cake is a good choice), enough to make 12 petits fours (each 1 in. square).

1. Freeze cake to make it easier to cut. Use a serrated knife to trim off all crusty edges. If necessary, cut cake horizontally so a single layer is only 1 inch deep. Use a sharp knife (or canape cutters) to cut cake into pieces no more than 2-in. across (we suggest simple shapes like squares, diamonds, hearts and circles). Set cake pieces aside until needed.

2. Prepare apricot glaze. Heat 1 cup apricot preserves in a small saucepan. Bring to a boil, stirring constantly; pour into a bowl through a sieve to strain fruit bits. Clear "juice" will be used to seal in crumbs on your cake pieces, to make smooth base for icing and to add flavor.



3. Use a pastry brush to seal cake pieces with warm glaze; turn pieces to coat top and four sides. Set glazed cakes on wire cooling rack set on lined cookie sheet. Allow glaze to crust, about 30 minutes.

4. Add water to bottom pan of double boiler. (Water level should not touch top pan when assembled later.) Bring water to a boil using medium heat.

5. Pour remaining half canister of Candy Wafer & Fondant Mix into top pan of double boiler. Add 2 Tbsps. water and stir. Place top pan in position on bottom pan.

6. Heat mixture over boiling water, stirring constantly. Scrape sides and bottom of pan to make sure all of dry mix is dissolved and mixture is smooth and lump-free. Position candy thermometer inside top pan and clip onto edge. When mixture reaches 150°F, remove pan from heat. (Do not overheat or mixture will become too thin and will lose its shine.)

7. Add 1 tsp. vegetable oil to mixture and stir until well blended. Divide mixture into two individual bowls.

8. Add small amounts of Candy Flavor and Candy Color to each mixture until desired flavors and colors are reached. Stir well after each addition. Icing mixtures will thicken slightly, but should remain soft enough to pour and spread by themselves. If mixtures are too thick, add a small amount of hot tap water (¼ tsp. at a time) and stir until a pourable consistency is reached.



9. Using a large spoon or measuring cup, pour icing over glazed cake pieces on wire rack. Coat one piece at a time. Start at center of cake and move icing toward edges; allow excess to run off and onto cookie sheet. (Icing that runs off can be used again; simply reheat until pourable. Add a small amount of water [¼ tsp. at a time] if mixture is too thick.)

10. Allow Petits Fours to set on wire rack at room temperature until set, about 30 minutes. Add pretty piped decorations as described on next page. Store Petits Fours in airtight container at room temperature up to 4 days or seal bottom with melted coating to keep them fresh for up to 3 weeks.

LESSON 5, PART 3

HOW TO DECORATE PETITS FOURS

Your completed petits fours can be decorated beautifully using the simple decorating techniques you learned in Lesson 3. You will decorate your little cakes with a rich, creamy buttercream icing today. However, you might want to try decorating some with melted coating or piping gel for a different look and taste.

To decorate your Petits Fours you will use:

- Completed Petits Fours
- Buttercream icing (recipe follows)*
- Disposable decorating bag
- Decorating tips 3 and 16 and coupler.

1. Prepare your buttercream icing (amounts given will produce 1½ cups of stiff icing). In a small bowl, combine ¼ cup butter (or margarine), ¼ cup solid white shortening, 2 cups sifted confectioners' sugar, 1 Tablespoon milk (or water) and ½ teaspoon vanilla flavor or extract (you could substitute one of your Candy Flavors if you wish). Blend on medium speed with electric mixer until all ingredients are well blended. Add Candy Color (or food color) if you wish. Blend one or two minutes longer at high speed until color is evenly distributed and mixture is creamy.

2. Prepare decorating bag with coupler and your choice of decorating tips. Refer to complete directions on page 47, if necessary. Use a spatula to fill decorating bag with no more than ½ cup icing.

3. Decorate your pretty Petits Fours using the decorating techniques described on pages 49-50. Follow our illustrations shown below or create your own finely proportioned designs.

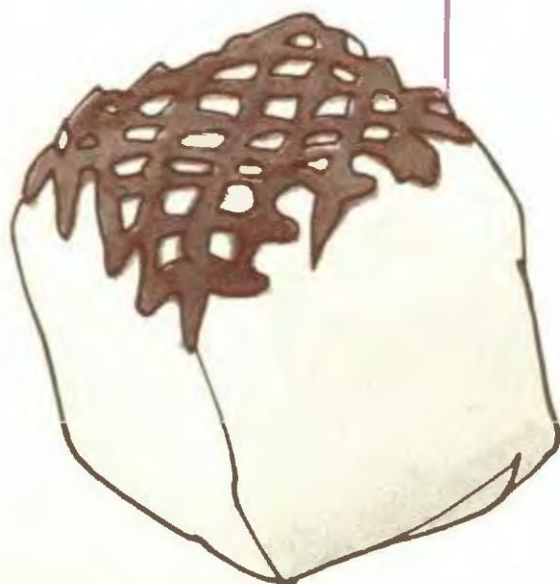
Alternate Idea #1: For more elaborate petits fours, cut cake squares from a layered and filled piece of cake. Begin with a purchased frozen pound cake (about 7 × 3½-in.). Use a serrated knife to trim off all crusty edges. Start at base of cake and insert toothpicks at ½ in. intervals going up side of cake; mark cake 3 times on each long side.

Slice frozen cake into ½ in. layers with serrated knife using toothpicks as your guidelines. Separate layers, spread with filling (thinned buttercream icing, jelly or fruit glaze) and restack layers. Return cake to baking pan and press to firm and compact cake. Refrigerate 30 minutes or longer before cutting cake for your petits fours.

Alternate Idea #2: Make mini-petits fours that will fit in your boxed candy assortment! Cut cake into 1 inch squares. Use pastry brush to coat all sides with thin layer of fruit glaze; set on wire rack until lightly crusted. Cover just one side of cube by hand-dipping it in prepared Quick Pour Icing. Set cube, icing side up, on wire rack. After icing has crusted, about 20 minutes, turn cubes over and pour on icing to coat remaining sides as usual. When icing has crusted, pipe on decorations with additional icing, piping gel or melted coating. Set each finished cake in fluted paper candy cup. Completely sealed petits fours will stay fresh for up to 6 weeks in candy box or airtight container.

Alternate Idea #3: Use fruit cake as the base for your petits fours. Coat as usual with Quick Pour Icing and top with a walnut half or piece of candied fruit before icing crusts. Delicious!

*Wilton now offers two extra tasty icing mixes — Creamy White and Chocolate Flavored. Check the Wilton display at your favorite department store or specialty shop.



LESSON 5, PART 4

A FEW WORDS BEFORE WE GO

ADDITIONAL CANDY MAKING AND GIFT- GIVING IDEAS

Homemade candies are a welcomed treat all year round! Add your extra-loving touch to upcoming holidays and special occasions. Here are some additional candy making projects you can make . . . they're as delicious as they are creative!

MAKE RAINBOW TRIANGLES!

Follow instructions for making layered truffles but mold candy in 8-in. square pan. You will need approximately 1½ cups of Cocoa Candy Melts for bottom layer, 1½ cups of truffle mixture (use Pink Candy Melts) and 1½ cups White Candy Melts for top layer. When coating has hardened, unmold and cut into triangles with a warm knife.

FOR UNUSUAL CANDY SHAPES

Pour prepared Wilton Marshmallow Center Mix into a pan to make layer about ½-in. thick. Cut with cookie cutters, hors d'oeuvre cutters or a sharp knife. Dust with confectioners' sugar, then dip in melted coating as usual.

ADD SPARKLE TO YOUR

CHRISTMAS TREE! Wilton offers molds especially for making hard candy figures and ornaments (see page 102). For hanging, attach thin wire hoops to back of candies; secure with additional hard candy syrup dripped over wire hoops from spoon or stick.

CREATE A MODELING CANDY

BOUQUET! Shape your modeling candy roses, rosebuds and leaves onto florists wire stems (full-sized roses may require a doubled stem). Arrange in pretty bud vase for an unusual gift.

EASTER SPECIAL! Use Wilton Egg Molds to mold 2 dozen candy eggs with different colors of coating. Join hardened egg halves with fresh layer of melted coating. Scatter tinted coconut "grass" in an egg carton and fill with your candy eggs.

TRIM A TREE! Use an ice pick to poke two holes in a sugar cone and string with bright ribbon or cord. Dip cone to coat outside with melted coating. Fill with home-made candies and tie to Christmas tree.

DIP SOME DOMINO COOKIE

TREATS! Join two rectangular wafer cookies with layer of melted coating. When coating has hardened, dip cookies in melted coating. Later, add dots and line with contrasting color of coating or icing.

SLICE A SWEET CANDY

DESSERT! Use a Wilton Little Loafers pan to paint a candy "shell." Fill with colorful truffle mixture made with fruit and nuts. Seal candy "shell" with coating, chill and unmold. Slice with a warm, dry knife and serve.

DIP A SUPER CREAMY CENTER!

Form centers as usual. But instead of dipping centers in melted coating, use prepared Candy Wafer & Fondant Mix. A double-smooth, luscious candy!

PLEASE THE

KIDS! Fill your candy "shells" with a layer of jelly and top with peanut butter or prepared Marshmallow Center Mix. Seal with melted coating.



MAKE A TASTY SANDWICH!

Spread a prepared mint disc (or cookie wafer) with prepared creme center mix. Top with second mint disc (or cookie wafer). After center sets, dip sandwich in melted coating.

FILL AN EASTER EGG WITH HOMEMADE CANDIES! Wilton offers a Great Eggs! kit and many different sheet and 3-D molds in holiday designs. Use a 3-D mold and Marshmallow Center Mix to create Bunnies that beat the store-bought versions hands down!



MAKE QUICK CANDY APPLES!

Add some new tricks to this Halloween favorite! Dip apples in warmed Wilton Caramel Filling (see recipe on label) and then roll in nuts. Or dip apples in colored and flavored melted coating or prepared Candy Wafer & Fondant Mix. Roll in multicolored candy sprinkles, cookie crumbs or coconut before coating hardens.

DIP A MARSHMALLOW PAIR OF DICE!

Use Wilton Marshmallow Mix. Prepare and pour into oiled 6-in. square pan. When set, cut into dice shapes with a knife. Dip dice in coating; later, add dots of contrasting melted coating with a toothpick.



MOLD A PINE CONE! Use modeling candy recipe and instructions for making a candy rose. Begin by making base from tip of a sugar ice cream cone. Wrap cone with thin layer of rolled modeling candy. Add petals but do not curl or thin edges (pine cones are thicker and less delicate than roses).

Prepare modeling candy recipes in red and green. Shape green leaves and attach red berries to resemble bright sprigs of holly. Roll berries in colored sugar for extra sparkle.



FLOAT A CANDY TREAT! Make a candy "shell" and fill it with regular cream or whipped cream. Float filled "shell" in a cup of hot chocolate or coffee!

FOR EXTRA VARIETY . . . use Super Flex molds (lightly buttered) to shape divinity or nougat candies for dipping. Spoon and press cooked candy to fill cavities completely then let candies set as usual. Refrigerate for easier unmolding. Or, use prepared divinity or nougat as a center using the "shell" technique. Pinch off bits of the candy and press gently into prepared candy "shell."



GIVE A BOUQUET OF LOLLIPOPS! Trim a wicker basket (or plastic fruit container, the type berries come in at the grocery store) with ribbon. Cut a piece of styrofoam to fit inside basket. Mold and decorate your lollipops in flower designs using lifelike colors. Insert finished lollipops in basket and you have a gorgeous, edible gift.

RING IN THE NEW YEAR with candy bells! Use Cordial Cup mold to make candy cups with melted coating. Wrap finished cups in bright foil papers (see page 41). Use an ice pick or sharp knife to make a hole in the bottom center of each cup; string with decorative ribbon or cord.



ADD CANDY TO YOUR PETITS FOURS! Cut cake into shapes and ice as usual. Use sheet molds to paint a candy decoration for each petit four. Pretty Tulip and Pineapple designs of Classic 2 mold are perfect . . . paint cameo sections only, allow coating to harden, then unmold your wafer thin decorations. Attach to petits fours with dots of melted coating or icing.



DIP A SENSATIONAL LOLLIPOP COOKIE! Insert lollipop stick into the filling of a creme-filled sandwich cookie. Dip in melted coating and set sticks in styrofoam until coating hardens. Then decorate with faces, names or trims using melted coating.



DECORATE A CAKE and trim it with molded pieces of home-made candy. Or spread a thin layer of coating on foil; when semi-hardened, score shapes with cookie cutters. When coating has hardened, place on frosted cake.



MOLD CANDIES IN SEASONAL SHAPES! Wilton offers a wide variety of candy making molds perfect for holiday candies including hearts, eggs, pumpkins, bunnies and Christmas trees, as well as greeting card molds with messages. Visit the Wilton Candy Maker™ Center in your favorite department or specialty store for a super selection of molds, candy making tools and supplies.

DIP A CREAMY MINT TREAT!

Prepare Mint recipe as directed on label of Candy Wafer & Fondant Mix. Use dipping spoon or fork to dip pitted dates or grapes in candy. Set on waxed paper to air dry.

MAKE A CANDY CIRCUS! Make your favorite nougat recipe and cut into bars (1 × 2-in.) when firmed. Dip each bar in melted coating and, while coating is still soft, stand an animal cracker on top.



SURPRISE YOUR VALENTINE!

Mold a 3-D hollow heart-shaped candy box using the painting technique and your favorite colors. Decorate with modeling candy roses and realistic leaves (wash and dry a real leaf; paint with melted coating and peel off when dry). Pipe on your love note, fill with home-made candies and tie with a ribbon.

ANOTHER QUICK CANDY

TREAT! Candy Melts Bark takes just a few minutes to prepare. Melt coating as usual; stir in your choice of chopped nuts. Pour mixture onto a lined cookie sheet and spread to ¼ in. thickness using a spatula or straight edge. When set, break into irregular pieces as you would peanut brittle.



MAKE TASTY PLACE CARD

HOLDERS! Make 3 mint discs for each guest. Join 2 discs using dots of melted coating, positioning place card when you join the mints. Allow coating to harden. Dip bottom of joined mints in melted coating and place upright on third mint. If you wish, pipe on pretty decorations with melted coating or icing.



TEMPT THE COOKIE LOVERS IN YOUR LIFE! Turn plain graham crackers into a special treat. Dip half of each rectangle in melted coating (flavored and colored for extra pizzazz). When coating has set, make little "sandwiches" using creme center mix (or buttercream icing) as your spread.

SEND A CANDY MESSAGE! Wilton offers a variety of greeting card molds with sweet sentiments! Use coating to paint and decorate a colorful greeting card, wrap it in a specially-sized Wilton candy box with liner and you have a card and gift rolled into one!



BAKE A BATCH OF COOKIE

GEMS! Mix, roll and cut your favorite cookie recipe. Before baking, cut away part of cookie center. Bake and cool cookies. Place cookies on aluminum foil and fill open centers with hard candy syrup; let set until candy hardens.

USE YOUR SUPER FLEX MOLDS

TO PERK UP A PARTY! Mold butter into pretty shapes for the dinner table . . . simply soften butter, press into molds, then freeze. To release, tap mold firmly on counter. You could also shape and freeze ice to add a fancy touch to your party punch or drinks. (For best results use larger molds with few details.)

LESSON 5, PART 4

ADDITIONAL RECIPES YOU CAN DO!

DIPPED BOURBON BALLS

(Yield: approximately 80 centers)

You will need:

- 2 cups vanilla wafer crumbs
- 2 cups chopped pecans or walnuts
- 2 cups sifted confectioners' sugar
- ¼ cup cocoa powder
- 3 Tablespoons light corn syrup
- ¼ cup plus 2 Tbsps. bourbon
- Dark Cocoa Candy Melts (about 1 lb. for dipping).

1. Combine vanilla wafers, nuts, confectioners' sugar and cocoa powder in a large bowl; mix well.
2. In a small bowl or cup, combine corn syrup and bourbon; stir until well blended.
3. Stir bourbon mixture into crumb mixture until thoroughly mixed. Shape into 1-inch centers and dip in melted coating.

CANDY MELTS "PIZZA PIE"

Spread melted Candy Melts coating on a small plastic circle (top from a small plastic storage container works well . . . rim will contain coating). Before coating hardens, sprinkle with diced cherries (red for "pepperoni," green for "peppers"), then drizzle with melted White coating for "cheese." Top with nuts for extra crunch. Chill until hardened.

PEANUT BUTTER CREME CENTER MIXTURE

You will need:

- 1 canister Creme Center Mix
 - ¼ cup hot tap water
 - ½ tsp. salt (optional)
 - ½ cup butter or margarine, melted (1 stick)
 - 1 cup peanut butter.
1. Place half canister (about 1½ cups) of dry Creme Center Mix, ¼ cup of hot water and salt in a large mixing bowl. With an electric mixer, mix at low speed for 1 minute and at high speed for 4 minutes or until mixture is smooth and well blended.
 2. Add remaining half canister of dry Creme Center Mix, ½ cup melted butter or margarine and 1 cup peanut butter. Beat at high speed until thoroughly blended (about 1 minute). Scrape sides and bottom of bowl while mixing.
 3. Set mixture aside to rest, covered, for 20 to 30 minutes before using.

EASY PEANUT BUTTER FUDGE

Combine 1 lb. White Candy Melts, 1 cup peanut butter and ¼ cup margarine in a saucepan. Melt over low heat; stir until smooth and completely melted. Remove from heat. Stir in 1 tsp. Wilton Clear Vanilla. Fold in ⅔ cup (4 oz.) marshmallow creme until evenly blended. Pour into buttered 8 in. square pan and refrigerate 30 minutes. Cut into 1 in. squares.

ALTERNATE RECIPE FOR COVERED CHERRIES

Mix 1 part piping gel with 2 parts cherry juice. Squeeze a small amount of mixture into prepared

candy "shell." Add cherry. Squeeze a small amount of prepared creme center mixture on top of cherry and seal "shell" with melted coating.

CANDY MELTS™ CAKE AND FROSTING (Serves 12)

For cake you will need:

- 6 oz. White Candy Melts (about 1 cup wafers)
- 1 cup butter or margarine
- 2 cups granulated sugar
- 4 eggs
- 1 teaspoon vanilla
- 2½ cups cake flour
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- 1 cup buttermilk
- 1 cup chopped pecans
- 1 cup flaked coconut.

1. Melt Candy Melts using your usual method. In a mixing bowl, cream butter and sugar until light. Add melted coating, eggs and vanilla; beat well.

2. Sift dry ingredients together; add to butter mixture, alternating with buttermilk, beating well after each addition.

3. Fold in remaining ingredients. Pour batter into 2 greased and floured 8-in. round pans. Bake at 350°F for 35-45 minutes or until toothpick inserted in center comes out clean. COOL COMPLETELY.

For frosting you will need:

- 6 oz. White Candy Melts (about 1 cup wafers)
- 2½ Tablespoons flour
- 1 cup milk
- 1 cup butter or margarine, softened
- 1 cup granulated sugar
- 1½ tsps. Wilton Clear Vanilla.

1. Melt coating in medium saucepan over low heat. Stir constantly, until completely melted.

2. Add flour and mix well. Blend in milk. Cook mixture over medium heat, stirring constantly, until mixture is very thick. COOL COMPLETELY.

3. Cream butter, sugar and vanilla together in a large mixing bowl. Beat with electric mixer until light and fluffy.

4. Gradually add cooked candy mixture to butter mixture. Beat at high speed until the mixture has consistency of whipped cream. Use a spatula to frost cake.

LOVE LOG CANDY BAR

You will need:

- Prepared Cherry Flavored Creme Center Mix
- Chopped nuts and cherries (optional)
- Prepared Modeling Candy recipe (see page 73)
- Chopped nuts and melted coating for decorating
- Confectioners' sugar.

1. Prepare center mix according to package directions. Add nuts and cherries if you wish.

2. Roll modeling candy between sheets of waxed paper to form one 6 × 4-in. rectangle for each bar.

3. Dust hands with confectioners' sugar. Shape center mixture into logs, about 6 × 1-in.

4. Wrap modeling candy around log; smooth seam. Press on chopped nuts to cover bottom of log; drizzle melted coating over top. Serve as is or slice into bite-sized pieces just before serving.

FUDGE DIVINITY (Yield: about 64 candies or centers for dipping)

You will need:

- 2 cups granulated sugar
- ½ cup hot tap water
- ½ cup light corn syrup
- Pinch of salt
- 2 egg whites, room temperature
- ½ cup Dark Cocoa Candy Melts™ wafers, melted
- 1 tsp. Wilton Clear Vanilla.

1. Combine sugar, water, corn syrup and salt in a heavy 3-quart saucepan. Heat over medium-high heat, stirring constantly until all of sugar crystals are dissolved.

Wash down sides of pan with a pastry brush dipped in hot water. Clip on candy thermometer. Continue cooking, without stirring, until temperature reaches 252°F. Wipe sides of pan with pastry brush two more times while mixture is cooking. Beat egg whites while you are waiting.

2. Beat egg whites at high speed until soft peaks will form when beaters are lifted. When syrup mixture reaches 252°F, pour into egg whites in a thin, steady stream while you continue to beat at high speed. Do not scrape saucepan.

3. When mixture begins to thicken, add melted Candy Melts™ and vanilla. Continue beating about 2 minutes or until candy is no longer glossy and will hold its shape when dropped.

4. Drop spoonfuls onto waxed paper (or spread into 8-in. square pan lined with foil and buttered). Allow candies to cool and firm at room temperature, about 1 hour. Store in airtight container.

FUDGE BARS (Yield: 20 bars)

You will need:

- ½ lb. Dark Cocoa Candy Melts (about 1½ cups wafers)
- ¼ cup shortening
- 1 cup brown sugar, firmly packed
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon salt
- 1 cup flour
- ½ teaspoon baking powder
- ½ cup chopped nuts.

1. Melt shortening and Candy Melts wafers in a saucepan over low heat.

2. Remove saucepan from heat. Blend in brown sugar with a whisk.

3. In a small bowl, beat eggs lightly with vanilla and salt. Stir into mixture in saucepan.

4. In a separate bowl, mix flour and baking powder. Add mixture in saucepan to dry ingredients all at once. Beat until smooth.

5. Spread into greased 8-in. square pan. Sprinkle nuts on top. Bake at 350°F for 30 minutes. Cool, then cut into bars, 2 × 1½-in. each.

BANANA SPLIT PIE (Serves 8)

You will need:

- 9-in. baked pie shell, cooled
- 1 quart vanilla ice cream, softened
- 1 pint strawberry ice cream, softened
- ½ lb. Dark Cocoa Candy Melts (about 1½ cups wafers)
- Whipped cream or whipped topping
- Banana slices
- Chopped nuts
- Cherry halves.

1. To make topping, melt 1 cup of vanilla ice cream in saucepan. Turn off heat and add Candy Melts; stir until smooth and completely melted. Let set at room temperature to cool.

2. Fill baked pie shell with remaining vanilla ice cream; top with strawberry ice cream. Freeze 1 hour, then cover with foil. Freeze until firm (at least 4 hours).

3. Just before serving, pour topping over ice cream. Garnish with whipped cream, banana slices, nuts and cherry halves. Serve immediately.

MICROWAVE PEANUT BRITTLE

You will need:

- ¾ cup light corn syrup
- 1 cup granulated sugar
- 1½ cups salted peanuts
- 1 Tablespoon butter
- 1 teaspoon baking soda.

1. Combine corn syrup and sugar in a microwave-safe container with handle; stir to blend. Microwave for 5 minutes at full power, stirring frequently during cooking time.

2. Remove from oven and stir in peanuts and butter. Microwave for 5 minutes at full power, stirring only once during this time.

3. Remove from oven and stir in baking soda. Stir until mixture is well-blended and foamy. Pour onto buttered cookie sheet to cool. Later, break into pieces and store in airtight container.

WILTON PEANUT BRITTLE

You will need:

- 2 cups granulated sugar
- 1 cup light corn syrup
- ½ cup hot tap water
- 1 Tablespoon butter
- 1 teaspoon baking soda
- 2 cups dry roasted salted peanuts.

1. Combine sugar, syrup and water in a 3-quart heavy saucepan. Heat over high heat, stirring constantly while cooking until all of sugar crystals are dissolved.

Wash down sides of pan with pastry brush dipped in hot water; clip on candy thermometer. Continue cooking, washing down sides two more times, until temperature reaches 300°F. Remove from heat.

2. Immediately stir in butter, baking soda and nuts. Mix well. Mixture will be foamy. Pour out onto buttered cookie sheet and spread with a spoon.

3. Allow to cool about 5 minutes, then loosen from cookie sheet with a spatula. Put on heavy rubber gloves; grasp candy by edges and stretch until thin. Allow candy to cool completely, then break into pieces. Store in airtight container.

QUICK FRUIT JUICE JELLIES

(Yield: 64 pieces, 1-in. square)

You will need:

- 4 Tablespoons unflavored gelatin
- 1/3 cup granulated sugar
- 2 cups fruit juice (pineapple, orange, cranberry, etc.)
- 1 teaspoon Lemon Candy Flavor
- Candy Color (optional)
- 8-in. square pan, lightly brushed with vegetable oil.*

1. Blend gelatin and sugar in a heat-proof bowl. In saucepan, bring fruit juice to a boil; add to gelatin mixture and stir until gelatin is completely dissolved.

2. Add Lemon Candy Flavor and Candy Color and stir until well blended. Pour into prepared pan and refrigerate until firm (about 1 hour).

3. Loosen jelly from sides of pan with a spatula and turn out onto cutting board. Cut with a sharp knife dipped in cold water.

EASY SPARKLING JELLIES

(Yield: 36 pieces, 1-in. square)

You will need:

- 1 cup water
- 2 three-ounce packages fruit-flavored gelatin
- 6-in. square pan, lightly brushed with vegetable oil.*

1. Bring water to a full boil in a saucepan. Remove pan from heat and add gelatin. Stir until gelatin is completely dissolved. Do not boil.

2. Pour into prepared pan and refrigerate until firm (about 2 hours).

3. Loosen jelly from sides of pan with a spatula and turn out onto cutting board. Cut with a sharp knife dipped in cold water.

*You can also mold these jellies into fancy shapes using any of the Wilton Super Flex candy molds. Brush molds with vegetable oil, fill cavities with a spoon and refrigerate until firm. Dust with sugar for extra sparkle.

HONEY NOUGAT

(Yield: 100 pieces, 1-in. square)

You will need:

- 1/2 cup honey
- 3 cups granulated sugar
- 2/3 cup hot tap water
- 2 egg whites, room temperature
- 2/3 cup chopped walnuts
- 2/3 cup chopped candied cherries
- 10-in. square pan lined with foil and lightly buttered.

1. Heat honey, sugar and water in a 4-quart heavy saucepan over medium heat, stirring constantly, until all of sugar crystals are dissolved.

Wash down sides of pan with a pastry brush dipped in hot water. Clip candy thermometer to side of pan. Continue heating, stirring occasionally, until temperature reaches 230°F. Beat egg whites while you wait.

2. Beat egg whites at high speed until stiff peaks form. When syrup mixture reaches 230°F, use a heat-proof measuring cup to add 2/3 cup of hot syrup to egg whites. Pour syrup in a thin steady stream while beating at high speed. Turn off mixer.

3. Continue cooking syrup mixture to 265°F, without stirring. Wash down sides of pan two more times during cooking process.

4. Pour hot syrup into egg white mixture. Pour syrup in a thin steady stream while beating at high speed. When mixture begins to thicken, stop mixer and fold in walnuts and cherries. Press into prepared pan and refrigerate overnight before cutting into 1-inch squares. Squares can be individually wrapped or used as centers for dipping. Store in airtight container.

BUTTERSCOTCH HARD CANDY PILLOWS

(Yield: 128 candies)

You will need:

- 1/2 cup butter (1 stick)
- 2 cups granulated sugar
- 1/2 cup light corn syrup
- 3/4 cup hot tap water
- 1 teaspoon lemon juice
- 8-in. square pan, lined with foil and brushed with vegetable oil.**

**Or use Super Flex candy mold, lightly oiled.

1. Melt butter over medium heat in a heavy 3-quart saucepan. Add sugar, corn syrup and water; stir constantly while cooking until all of sugar crystals are dissolved.

Wash down sides of pan with pastry brush dipped in hot water; clip on candy thermometer. Continue cooking, stirring occasionally, until temperature reaches 278°F (this will take about 30 to 40 minutes). Remove from heat.

2. Add lemon juice; stir until mixture stops bubbling. Pour into prepared pan. When candy has just set (about 4 or 5 minutes) score deeply with a sharp knife into 1 × 1/2-in. pieces; cuts should go almost all the way through candy.

3. Allow candy to cool completely, then break into little "pillows." Store at room temperature in airtight container.

HAZELNUT CREME CENTERS

(Yield: 25 filled candies)

You will need:

- 6 Tbsps. Candy Wafer & Fondant Mix powder
- 3 Tbsps. finely ground toasted hazelnuts
- 1 Tbsp. powdered instant coffee*
- 3 Tbsps. brandy
- Light or Dark Cocoa Candy Melts (about ½ lb.)

1. Use your art brush and melted coating to paint "shells" in your plastic sheet mold. Smaller bite-sized shapes, like Leaves and Ovals, are recommended. Refrigerate to set coating.

2. In a small glass bowl or cup, combine dry Creme Center mix, instant coffee and brandy. Stir until well blended. Add ground nuts and stir again until well blended.

3. Use a spoon to fill "shells" with center mixture. If mixture is too stiff to spoon into "shells," add a little more brandy and stir. Seal "shells" with layer of melted coating and refrigerate to harden coating. Unmold as usual. Candies should be left in airtight container for several days to allow center to age.

*If you do not have powdered instant coffee on hand, you can substitute regular instant coffee; simply dissolve crystals in liquid to be used in recipe before mixing with other ingredients.

CREAMY MINT CENTERS

(Yield: about 50 centers for dipping)

You will need:

- ⅓ cup butter or margarine
- ⅓ cup light corn syrup
- 1 tsp. Peppermint Candy Flavor
- ½ tsp. salt (optional)
- 1 lb. confectioners' sugar, sifted
- Green Candy Color (optional)
- 1 lb. Candy Melts wafers, melted for dipping, colored and flavored if you wish.

1. Blend butter with corn syrup, Candy Flavor, Candy Color and salt in a large mixing bowl. Add sugar, all at once, and mix first with a spoon and then by kneading mixture with hands.

2. Shape into round centers or roll thin and cut into circles with a cookie cutter or small glass.

3. Dip each center in melted coating. Set on waxed paper to allow coating to harden. Store in airtight container as you would a creme center candy.

IDEAS FOR CREME CENTER FLAVOR COMBINATIONS

Wilton Creme Center mixes can be flavored and colored in many different ways. Here are a few of our favorite combinations using Wilton Candy Flavors and Colors.

- Add ALMOND Candy Flavor to your Creme Center mix. Roll center around an almond, then dip in melted Light or Dark Cocoa coating. Roll in chopped almonds before coating sets.

- Add APRICOT Candy Flavor and Orange Candy Color to your Creme Center mix. Add chopped candied apricots, then dip or mold with white or orange tinted coating.

- Add BUTTERSCOTCH Candy Flavor to your Creme Center mix. Dip centers in Light or Dark Cocoa coating and roll in crushed graham crackers before coating sets.

- Add CARAMEL Candy Flavor to your Creme Center mix. Dip in Light or Dark Cocoa coating and roll in crushed breakfast cereal before coating sets.

- Add CHERRY Candy Flavor to your Chocolate Flavored Creme Center mix. Add chopped candied cherries, then dip or mold in Light or Dark Cocoa coating.

- Add CINNAMON Candy Flavor and Red Candy Color to your Creme Center mix. Dip or mold in Light or Dark Cocoa or white coating.

- Add CREME DE MENTHE Candy Flavor and Green Candy Color to your Creme Center mix. Roll center around a nut, then dip in melted coating.

- Add LIME Candy Flavor and Green Candy Color to your Creme Center mix. Dip in green coating and roll in crushed breakfast cereal before coating sets.

- Add MAPLE Candy Flavor to your Creme Center mix. Add chopped nuts (or roll center around a nut), then dip in Light or Dark Cocoa coating.

- Add PEPPERMINT Candy Flavor to your Creme Center mix. Add crushed peppermint candy sticks, then dip or mold in pink, white, Light or Dark Cocoa coating.

- Add ROOT BEER Candy Flavor to your Creme Center mix. Roll center around a miniature marshmallow, then dip in white or tan coating.

- Add RUM Candy Flavor to your Chocolate Flavored Creme Center mix. Roll center around a nut, dip in Light or Dark cocoa coating, then roll in chopped nuts before coating sets.

- Add SPEARMINT Candy Flavor to your Creme Center mix. Add crushed spearmint hard candy (or cut-up pieces of spearmint jellied candies), then dip or mold in white, green, Light or Dark Cocoa coating.

- Add STRAWBERRY Candy Flavor to your Chocolate Flavored Creme Center mix. Dip in pink, Light or Dark Cocoa coating, then roll in crushed vanilla wafers before coating sets.

- Add WINTERGREEN Candy Flavor and Green Candy Color to your Creme Center mix. Add chopped nuts, then dip or mold in green, Light or Dark Cocoa coating.

LESSON 5, PART 4

WRAPPING IT UP AND LOOKING AHEAD

Congratulations on completing your Wilton Candy Maker Home Study Course! We hope you have enjoyed this course and that you will use and enjoy your new candy making skills often.

You've Accomplished Quite A Bit

Can you believe it was only a few short months ago that you nervously melted your first Candy Melts wafers? Now you are able to melt and mold, color and flavor, paint and decorate dozens of delicious candies — many without even referring to your Lesson Pages! When you add the Traditional and Specialty candies you've made (cooked candies like divinity, nougat, jellies, mints and hard

candies) you'll see your list of "can-do's" is quite long. In this 5-lesson course you've already learned to make over 30 different candies (and that doesn't count any of the additional ideas you may have tried!). You now have the experience necessary to try new candy recipes on your own.

specialty candies like fudge, taffy, brittles, divinity, nougat, jellies and hard candies. It's a "must" for seasoned candy makers like yourself! Again, congratulations! We wish you continued success in all of your candy making adventures. Have fun and . . . enjoy!



If you want to learn even more about candy making, be sure to order a copy of *The Complete Wilton Book of Candy* (page 104). This 175-page hardcover book is packed with recipes and complete instructions for making dozens of chocolate delights as well as

Send For Your Diploma Today!

To receive your Wilton Certificate of Completion, simply fill out the application form and send it along with a color picture of your completed candies from Lesson 5. Did you remember to take a couple of

pictures? We suggest you take 2 or 3 pictures of your candies to make sure you have at least one picture that pleases you. If you know anyone who has an instant camera, or if you have one yourself, why not use it so you can see the pictures right away and know for sure that one is suitable. Just remember this — if you hesitate too long your family may eat the "evidence" you need for graduation!

The Wilton Method Of Cake Decorating

Learn the "fun"-damentals of cake decorating in our 5-lesson Home Study Course! Learn to decorate imaginative cakes that add a festive touch to birthday parties. Learn how to turn a simple cake into a memorable dessert that can highlight any celebration. The Wilton Method of Cake Decorating Home Study Course makes it easy! You can learn the professional way to bake and frost a cake for decorating, how to mix and tint icing, and how to pipe impressive decorations with the professional decorating tips and supplies that are included. Complete 5-lesson course include the step-by-step instructions, illustrations and color photographs that make short work of learning new techniques.

Find out for yourself just how rewarding the art of cake decorating can be. It's a caring and sharing way to show your family how you feel about them. It's a creative and satisfying skill you will enjoy learning and enjoy doing. See enclosed color brochure for full details. Send in enrollment card and you can try Lesson One FREE for 15 days. Mail card today! 101

LESSON 5, PART 5
PRODUCTS YOU CAN ORDER

SUPER FLEX
CANDY MOLDS

Super Flex molds are perfect for making hard candies (and jellies, too!). Choose from a variety of traditional and holiday shapes.



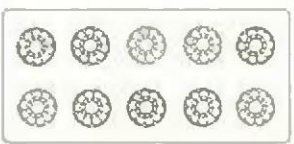
1. CHRISTMAS FIGURES. Six thin molds (about 3½-in. high) per 7½ × 7¼-in. sheet. 1910-L-159. \$4.00 set of 2



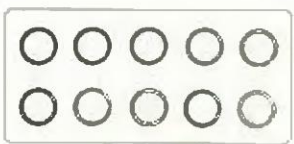
2. CHRISTMAS ORNAMENTS. Six thin molds (about 2½-in. wide) per 8⅝ × 5¾-in. sheet. 1910-L-108. \$4.00 set of 2



3. BELLS. Twenty molds (about 1-in. high) per 6¾ × 6½-in. sheet. 1910-L-558. \$2.50 each



4. FLUTES. Ten molds (about 1-in. wide) per 7⅝ × 3½-in. sheet. 1910-L-914. \$2.00 each



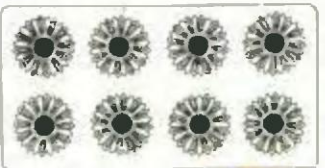
5. RUFFLES. Ten molds (about 1-in. wide) per 7½ × 3⅝-in. sheet. 1910-L-892. \$2.00 each



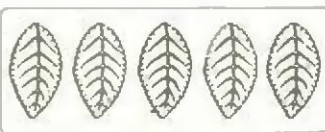
6. OVALS. Ten molds (about 1 × 1½-in. long) per 6⅞ × 4⅞-in. sheet. 1910-L-957. \$2.00 each



7. SQUARES. Ten molds (about 1-in. wide) per 7¼ × 3⅜-in. sheet. 1910-L-930. \$2.00 each



8. DAISIES. Eight thin molds (about 1½-in. wide) per 8⅝ × 4¼-in. sheet. 1910-L-876. \$2.50 each



9. LEAVES. Five thin molds (about 2½-in. long) per 8⅞ × 3¼-in. sheet. 1910-L-884. \$2.00 each



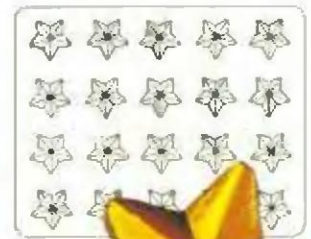
10. CHRISTMAS TREES. Twenty molds (about 1-in. high) per 6¾ × 6¼-in. sheet. 1910-L-752. \$2.50 each



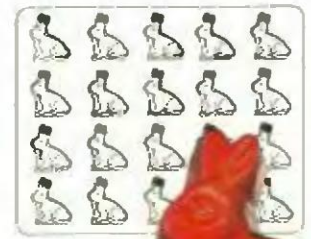
11. EGGS. Ten molds (about 1 × 1½-in. wide) per 7 × 4¼-in. sheet. 1910-L-973. \$2.00 each



12. HEARTS. Twenty-five molds (about 1-in. wide) per 6¾ × 6⅝-in. sheet. 1910-L-817. \$2.50 each



13. STARS. Twenty molds (about 1-in. wide) per 7¾ × 6-in. sheet. 1910-L-851. \$2.50 each

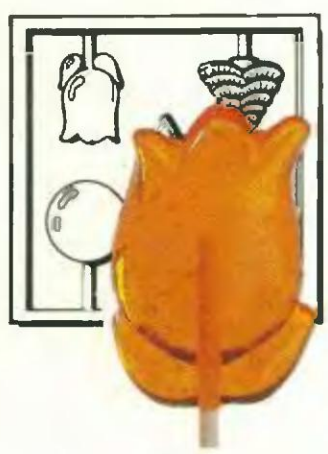


14. RABBITS. Twenty molds (about 1-in. wide) per 7½ × 6⅜-in. sheet. 1910-L-116. \$2.50 each

LESSON 5, PART 5

SUPER FLEX LOLLIPOPS

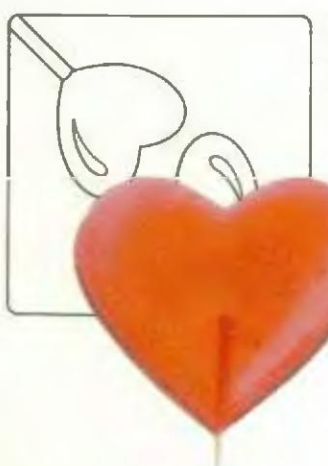
Make sparkling hard candy treats! Long-lasting 7¾ × 7¼ in. sheets are available in a variety of designs. Also see Easy Melts sold at right and Lollipop Sticks sold on page 80.



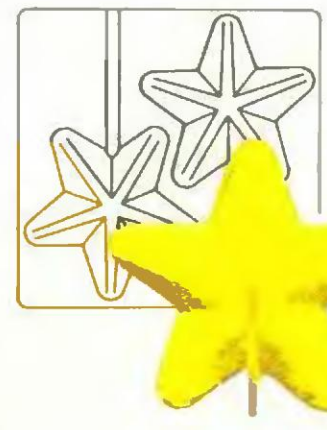
1. VARIETY. 5 different designs, about 2-in. wide. 1910-L-1287. \$2.50 each



2. VARIETY II. 8 cavities for pops about 1½ to 2-in. wide. 1910-L-1333. \$2.50 each



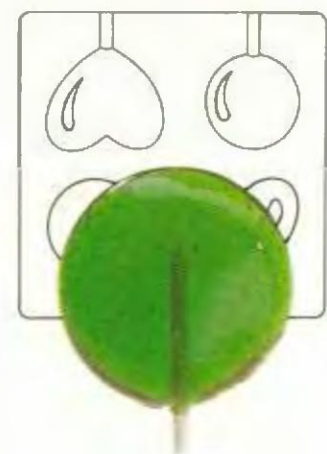
3. LARGE HEART. Makes 2 hearts, about 4-in. wide. 1910-L-1112. \$2.50 each



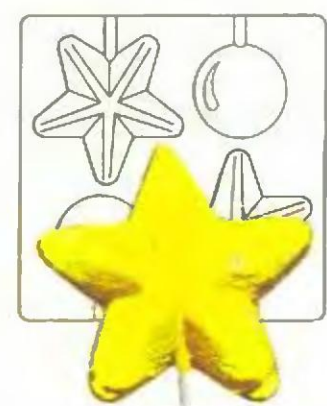
4. LARGE STAR. Makes 2 stars, about 4-in. wide. 1910-L-1155. \$2.50 each



5. LARGE FLOWER. Makes 2 blooms, about 3½-in. wide. 1910-L-1198. \$2.50 each



6. ROUND & HEART. 4 cavities for pops about 2¼ to 3-in. wide. 1910-L-1228. \$2.50 each



7. ROUND & STAR. 4 cavities for pops about 2¼ to 3-in. wide. 1910-L-1244. \$2.50 each

NEW PRODUCTS FROM WILTON

Here's a sampling of the many new candy making products that will be available beginning August, 1984. For our complete line, plus cookie making and cake decorating products, see the current Wilton Yearbook of Cake Decorating, sold on page 104.



8. CANDY MELTS. Easy to use wafers are now available in Orange (vanilla flavored) and Peanut Butter (a new taste sensation). 1 lb. bags. ORANGE. 1911-M-584. \$2.50 each PEANUT BUTTER. 1911-M-562. \$2.50 each

9. NOUGAT FILLING. Ready-to-use mixture makes delicious candy centers. 16 oz. tub. 1911-M-1488. \$3.50



10. EASY MELTS. Tiny pillows of hard candy melt quickly and easily. Precolored and preflavored for your convenience. Use with Super Flex molds only. Sold in 1 lb. bags. \$2.50 each.

- | | |
|------------------------------|---------------------------------|
| CHERRY (Red). 1911-M-1109. | ORANGE (Orange). 1911-M-1105. |
| LIME (Green). 1911-M-1103. | PEPPERMINT (Blue). 1911-M-1113. |
| LEMON (Yellow). 1911-M-1107. | ROOT BEER (Brown). 1911-M-1115. |

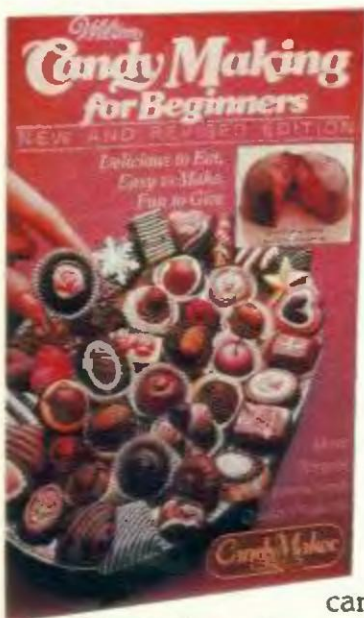
11. CANDY POPS KIT. Includes hard candy mold, sticks, bags and instructions for making delicious lollipops. Use with Easy Melts wafers (not included). 2114-M-2491. \$4.99 kit



12. CLASSIC TRUFFLE CANDY KIT. Includes recipes, candy mold, decorating tip and bag plus instructions for 25 different truffles. Use with Candy Melts and other fresh ingredients (not included). 2114-M-2517. \$4.99 kit

LESSON 5, PART 5

CANDY MAKING SUPPLIES

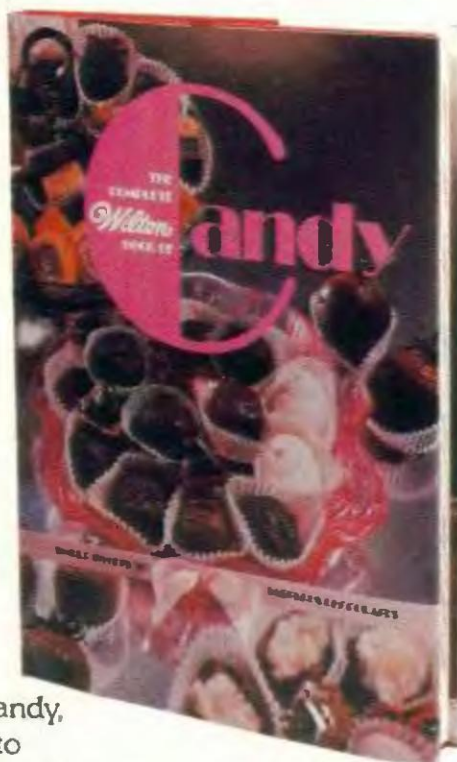


1. CANDY MAKING FOR BEGINNERS—REVISED EDITION.

This 5½ x 8½ in. full-color 44-page soft-cover booklet explains the basic candy making techniques, shows ideas for making and serving candy. Recipes use delicious

Candy Maker™ products.

902-L-1361. \$1.99 each



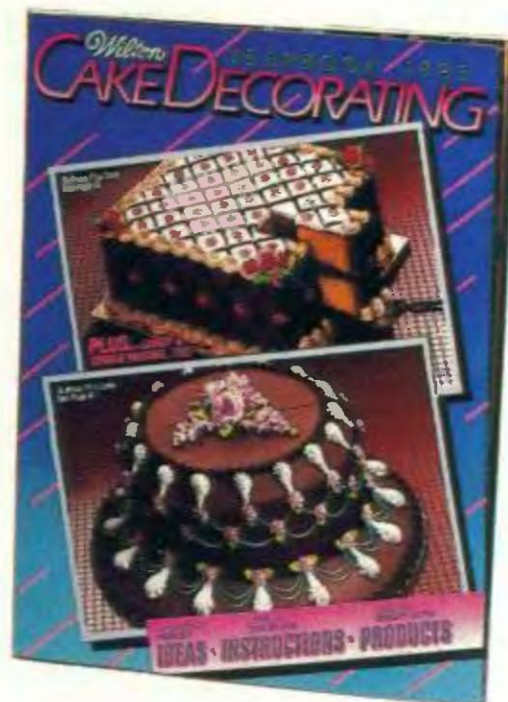
2. THE COMPLETE WILTON BOOK OF CANDY.

Glorious treasury of easy-to-make candy, illustrated how-to instructions, full-color photo guides and professional hints. Hundreds of sweet ideas for molding chocolates, confectionery coatings, jellies, hard candies, caramels and lots more. Full-color 176-page, hard-cover book: 7⅞ x 10⅞ in. 902-L-1243. \$12.99 each



3. WILTON 1984 YEARBOOK.

Order several for friends and relatives. Full-color, 184-page soft-cover book: 8¼ x 11 in. 1701-L-847. \$3.50 each



4. WILTON 1985 YEARBOOK. New cake design ideas (and instructions!) let you add that special touch that means so much! Ideas cover cake decorating occasions from January to December. Includes mail-order product sections. Soft-cover, 192 color pages. 8¼ x 11 in. Available Fall 1984. 1701-M-857. \$3.99 each



5. TRUFFLE CUTTER SET. 5 classic shaped cutters for cutting out truffles or Candy Melts™ brand confectionery coating. Average size ½ x ⅝ in. 1902-L-1398. \$.99 each



6. FONDANT BARS. For confining semi-soft candy on marble work surface. Set of four rolled steel bars: two 18 in. bars and two 12 in. bars. 1901-L-1148. \$45.00 set



7. EASY-POUR FUNNEL. Features a unique trigger-action that releases candy easily. Perfect for making candy patties and more. Plastic. 1904-L-552. \$3.99 each



8. MINT PATTY FUNNEL.

You're in control when forming uniform patties or filling hard candy molds. Stainless steel with wooden stopper that shuts off candy flow. 7 x 4½ in. with ¼ in. opening. 1904-L-528. \$12.95 each



9. CANDY WAFER & FONDANT MIX.

Create delicious candy patties, fondant, petits fours and more with this quick mix. 1 pound can. 1911-L-1427. \$3.95 each



10. PARCHMENT TRIANGLES.

It's easy to make your own disposable decorating bags! Quality, grease-resistant vegetable parchment paper is pre-cut into triangles for easy rolling.

12 IN. 2104-L-1206. \$ 3.95 pack 100
15 IN. 2104-L-1508. \$ 4.75 pack 100
15 IN. 406-L-1528. \$11.95 pack 300

Note: Prices shown are subject to change without notice.